



Grilled Kofta with Ezme and Cacik

⌚ 30—40 Min ♡ ♡ ♡

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

For the kofta

800 g	Beef, ground
2 Stk.	Garlic cloves
1 Stk.	Onion, large
1	Egg
3 tbsp.	Breadcrumbs
2 tsp.	♦ Grill Seasoning Salt
1 tsp.	♦ Pepper Black, Ground
1 pinch	♦ Chili Extra Hot Granules
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole

For the ezme

300 g	Tomatoes
1 Stk.	Salad cucumber
1 Stk.	Onion
1	Handful of fresh parsley
1 Stk.	Garlic clove
2 tbsp.	Pomegranate syrup
1 tbsp.	White wine vinegar
2 tbsp.	Olive oil
1	Handful of pomegranate seeds
2 tbsp.	Lemon juice
1 tsp.	♦ Chili Extra Hot Granules
1 tsp.	♦ Spearmint, Crushed
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole

For the cacik

- 1 To make the ezme: Chop the tomatoes, cucumber, onion, parsley and garlic as finely as possible and mix in a large bowl. Add the pomegranate syrup, vinegar and olive oil and stir.
- 2 Now add the spices and season to taste with sea salt, ground pepper and the juice of half a lemon. Garnish with pomegranate seeds and put to one side.
- 3 To make the cacik: Finely grate the cucumber, crush the garlic and mix with all the other ingredients. Season to taste, garnish with chili and place in the fridge.
- 4 To make the kofta: Peel and very finely chop the garlic and onions. Combine all the other ingredients and allow to infuse for 10–15 minutes.
- 5 Then shape into pieces as long as an index finger and reasonably thick. Grill for 10 minutes or fry in a pan.
- 6 Serve the kofta with the ezme and cacik and enjoy.

400 g	Greek yogurt
0.5 Stk.	Salad cucumber
1 Stk.	Garlic clove
1 tsp.	♦ Spearmint, Crushed
0.5 tsp.	♦ Chili Extra Hot Granules
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Black, Whole

