

RECIPE



TRKISH KOFTA ON AN AVIKO REIBEKUCHEN (POTATO FRITTER) WITH GRILLED VEGETABLES, FETA AND CACIK

INGREDIENTS

2 Aviko Reibekuchen
1 zucchini
1 eggplant
4 tomatoes
100g feta
1 red onion

Kofta:

300g minced beef
1 clove garlic, pressed
1 tsp cumin powder
1 tsp oregano
1 tsp paprika powder
1 tbsp parsley, chopped
1 egg yolk
salt and pepper

Cacik:

1 cucumber
1 clove garlic, pressed
500ml Turkish yoghurt
1 tbsp olive oil
1 tbsp dill, chopped
1 tbsp mint, chopped
1 tsp cayenne powder

www.aviko.com



Share success with potatoes

PREPARATION

1. Preheat the oven to 220°C.
2. Put the Aviko Reibekuchen on a baking tray and bake for about 15-20 minutes until golden brown.

For the cacik:

1. Peel the cucumber, remove the seed list and grate the cucumber. Squeeze the garlic and add it to the yoghurt with the cucumber, dill and mint.
2. Put the cacik in a bowl. Garnish with some remaining herbs, the olive oil and add a little cayenne powder to taste.

For the kofta:

3. Heat a grill pan over a high heat.
4. Mix the minced meat with all the ingredients and use wet hands to mould this into 6 meatballs.
5. Roll the balls into short thick sausages between your hands and thread them onto wooden skewers, grill them until done on a hot grill.

On the plate:

6. Grill the vegetables until they are golden brown.
7. Place the vegetables and skewers on the fritters.
8. Sprinkle with some feta cheese, chopped parsley and finely chopped red onion.
9. Serve with the cacik.