

Čevabčiči

Cuisine: **Turkish**
Food category: **Minced meat**



Author: **Vlastimil Jaša**

Company: **Retigo**




Program steps


Preheating: 230 °C

1

 Hot air

 100 %

 Termination by time

 00:08
hh:mm

 220 °C

 100 %



Ingredients - number of portions - 10		
Name	Value	Unit
ground meat mix	2000	g
ground red pepper	100	g
white onion	300	g
baking powder	10	g
buckwheat	2	g
freshly ground black pepper, ground	0	g
garlic	100	g
water	100	ml
olive oil	50	ml

Nutrition and allergens	
Allergens: Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	563.8 kJ
Carbohydrate	14.7 g
Fat	37.4 g
Protein	44.3 g
Water	0 g

Directions

Combine all the ingredients into a compact mixture and let it sit in the fridge. The flavors combine better and the mixture takes shape well. We shape with wet hands - most often into little rolls. Bake until golden on a GN grill.

Recommended accessories



Vision Express Grill