

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 sweet paprika	100	g
white onion	300	g
baking powder	10	g
buckwheat	2	g
ground black pepper, ground	0	g
garlic	100	g
water	100	ml
olive oil	50	ml

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 with rollers. Bake until golden on a GN grill.

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

Recommended accessories



Vision Express Grill