

Siniyet Kafta 4-5 portions  
with potatoes and tahini

Ingredients

- 1KG minced meat
- 1 Onion
- ½ bunch parsley
- 2 cloves garlic
- 3 medium sized potatoes
- ½ tspn black pepper
- ½ tspn salt
- Juice of 2 lemons
- 2 cups tahini
- 1 ½ cup yoghurt
- ½ tspn nutmeg



Recipe

1. spice the minced meat with salt and black pepper
2. grind the onions and chop the parsley finely and massage into the minced meat
3. spread the minced meat onto a pan it so that a full layer covers the full pan
4. cut up the potatoes into circular slices and fry them half way so that the potatoes are slightly translucent in color
5. put the minced meat in the oven for 20 minutes on medium fire and then broil for another 7 minutes
6. in a pot mix tahini and lemon for 3 minutes until knotted, then add the yoghurt and 3 cups of water and put on medium fire and keep whisking the mixture so that it doesn't knot
7. continue whisking for around 10 minutes
8. take the pan out of the oven, use the sauce that is in the pan and put it on the mixture and whisk for another 3 minutes so that the mixture thickens
9. line up the half fried potatoes on top of the minced meat until the whole meat layer is covered
10. follow by pouring the mixture on top of the potatoes and so the minced meat and potatoes are immersed in it
11. place the pan in the oven for another 10 minutes then broil for 3 minutes so that it is golden on top

Make sure to eat it with pita bread. Enjoy,