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Little balls with tzatziki



Ingredients for 2 serves

300 g canned in gel meat
150 g Greek yogurt
7-8 radishes
30 g grated parmesan
3 spoonfuls breadcrumbs
2 mint twigs
4 parsley twigs
an egg
a cucumber
a garlic clove
frying arachis oil
salt

Method of preparation

Break up the meat in a bowl by the help of a fork, mix it with the egg, parmesan cheese, and washed and finely minced leaves of mint and parsley, and a pinch of salt. With this mixture mould a number of little balls with a diameter of about 2 cm and fry them in plenty of oil; drain and pass them onto kitchen paper and let them cool. Clean the radishes, wash, drain and cut them into thin slices, on little wooden skewers alternate two slices of radish with a little meat ball, sticking at least 2-3 little balls for each skewer. Prepare tzatziki sauce: peel the cucumber, cut it into a half, remove the seeds and grate it grossly, mix it with the yougurt, the minced garlic and the left herbs. Serve kebabs with the sauce.

Source: Cucina Moderna