Main dishes / Serbia

# Ćevapi



Skinless minced-meat sausages over coals, with raw onion and somun flatbread.

**Time** 45 min **Servings** 4

## What you'll need.

- ☐ 500 g Minced beef
- ☐ 300 g Minced lamb
- ☐ 200 g Minced pork
- ☐ 6 clove Garlic
- ☐ 1 tsp Bicarbonate of soda
- ☐ 100 ml Iced water
- ☐ 1 tsp Sweet paprika
- ☐ 2 piece Onion to serve — finely chopped
- ☐ 4 piece Somun flatbreads
- ☐ Kajmak or soured cream — to taste
- ☐ Salt and pepper — to taste

## Let's make it.

**01** Combine all three minces with the crushed garlic, bicarbonate, paprika, salt and pepper.

**02** Work it by hand for ten minutes, adding the iced water a little at a time, until the mass turns tacky and even.

**03** Press film onto the surface and refrigerate for at least twelve hours.

**04** With wet hands roll sausages eight centimetres long and as thick as a thumb.

**05** Grill over hot coals or on a griddle three minutes a side, turning once.

**06** Split the warm somun, tuck the ćevapi inside and add a pile of raw onion and kajmak.

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