Soups / Azerbaijan

Kufta bozbash



A clear broth with one large meatball per portion, a dried plum and apricot hidden inside it.

Time 110 min **Servings** 4

What you'll need.

- ☐ 500 g Lamb — minced
- ☐ 400 g Lamb on the bone — for the broth
- ☐ 3 tbsp Rice
- ☐ 150 g Chickpeas — soaked overnight
- ☐ 4 piece Potatoes
- ☐ 2 piece Onion
- ☐ 4 piece Dried sour plums
- ☐ 4 piece Dried apricots
- ☐ 1 tsp Dried mint
- ☐ 1 tsp Turmeric
- ☐ Salt and pepper — to taste

Let's make it.

01 Cover the bone-in lamb with cold water, bring it up and skim. Add the chickpeas and simmer for an hour.

02 Work a grated onion, the rice, salt and pepper into the mince and knead for five minutes, until the mass pulls back at your hand.

03 Divide the mince into four. Hide a plum and an apricot in each and shape a tight ball with no cracks.

04 Lower the kufta into the barely simmering broth and cook thirty minutes without stirring. For the first five minutes do not touch it at all.

05 Add the potatoes whole and the turmeric and cook twenty minutes more, until the potatoes are tender.

06 Into each bowl goes one kufta, one potato and some chickpeas; ladle over the broth and crumble dried mint on top.

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