

STUFFED MEATBALLS WITH HALLOUMI



INGREDIENTS

500g of minced meat
2 cloves of garlic or 1 onion (trimmed)
10 leaves of mint (chopped)
2 eggs
4 slices of wet bread
Salt and pepper
6-8 drops of vinegar
Small cubes of Pittas Halloumi (1 cube for each meatball)
Oil for frying

METHOD

Put all the ingredients in a bowl and knead them until they become a fluffy mixture.

Leave all the ingredients in the fridge for 10 minutes.

Chop the Halloumi cheese in small cubes.

Make the meatballs while putting in them one cube of Halloumi cheese and then fry them until they turn golden brown in colour.

Served with yoghurt or tzatziki and fresh tomatoes.