



BOSNIAN

Ćevapi

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Basic	4	20 min + 4 hr	12 min	Grill	Ground beef

Ingredients

- 700 g (1½ lb) ground beef, 80/20
- 150 g (5 oz) ground lamb or more beef
- 4 cloves garlic, minced to a paste
- 1½ tsp salt
- ½ tsp black pepper
- ½ tsp baking soda
- 3 tbsp sparkling water or cold beef stock
- To serve: somun or soft flatbread, finely chopped raw onion, ajvar, and kajmak or sour cream

Steps

1. Put the beef and lamb in a large bowl. Add the garlic, salt, pepper and baking soda.
2. Pour in the sparkling water a spoonful at a time while kneading with wet hands. Knead for 5 minutes until the meat is very sticky and holds together in one mass.
3. Cover and refrigerate for at least 4 hours, or overnight, so the flavours develop and the texture firms.
4. Wet your hands and roll about 40 g (1½ oz) of the mixture into a short finger-shaped sausage, 7 cm (3 in) long and 2 cm (¾ in) thick. Repeat to make about 24.
5. Heat a grill or heavy grill pan to medium-high and oil the grate lightly.
6. Cook the ćevapi for 4 minutes without moving them, until the underside has deep brown marks and they lift off easily.
7. Turn them every 2 to 3 minutes, for 8 to 10 minutes in all, until evenly browned and 71°C (160°F) inside.
8. Warm the bread on the grill for 30 seconds. Serve 5 or 6 ćevapi per person stuffed into bread, with raw onion, ajvar and kajmak.

Notes

- **Make ahead:** shaped ćevapi keep 1 day in the fridge or freeze for 2 months.
- **Oven option:** broil 8 cm (3 in) from the heat, turning every 3 minutes.
- **Ajvar:** a roasted red pepper spread sold at most delis; roasted pepper purée is an acceptable stand-in.
- **Air fryer:** preheat to 200°C (400°F). Cook in a single layer for 10 to 12 minutes, turning halfway, until 71°C (160°F) inside.
- **Pair with:** a chopped tomato, cucumber and onion salad.