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TRADITIONAL BULGARIAN CUISINE

multimedia



recipe

KEBAPCHES



Operative Program "Regional Development 2007-2013
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KEBAPCHES

Kebapches find a place on the table of each Bulgarian family. They often turn into a favorite dish of many guests of the country, along with Tarator and Shopska Salad.

Kebapche is a dish made of minced meat with spices, with oblong shape, which is baked on a barbeque. Besides being present in Bulgarian cuisine, kebabche is also a popular dish in the Serbian cuisine. In Bulgaria kebabche is prepared by mixed pork and veal minced meat with various spices - pepper, cumin, salt, etc. In the various parts of the country the recipes for preparing kebabche include various spices.

After kneading, the minced meat must be left for a few hours, in order to take up the fragrance of the spices. Then oblong pieces are shaped, about 15 cm long, and not more than 3 cm in diameter.



TRADITIONAL BULGARIAN CUISINE

RECIPE KEBAPCHES



NEEDED PRODUCTS

The most important component in kebapches is the fresh minced meat, mixture of veal and pork meat (about 500 g). You will also need: sunflower oil or olive oil, pepper, cumin and salt according to your preferences.



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RECIPE



1.

Prepare the minced meat and the spices.



2.

Salt the meat according to your preferences.



3.

Add 1 teaspoon of cumin.



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RECIPE KEBAPCHES

4.

Finally season with pepper.



5.

Knead the minced meat with hand, until the spices spread evenly.



6.

Form the ready mixture in oblonged sticks, about 15 cm long.





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7.

Bake the kebapches on a barbeque.



8.

Turn them over in regular intervals, until they bake evenly.



9.

Serve the ready kebapches, garnished with a stick of parsley.



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RECIPE KEBAPCHES



Kebapches combine very well with Shopska Salad, as well as with other dishes of the traditional Bulgarian cuisine. They can also be eaten individually.



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RECIPE

KEBAPCHES



TRADITIONAL BULGARIAN CUISINE

RECIPE KEBAPCHES

We wish you
bon appetite
and good times
in the company
of the traditional
Bulgarian cuisine!





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