

Kibbeh Nayeh Cubes

QTY: 4 servings

Ingredients:

- 200 gr. Raw Meat
- 65 gr. Fine Burghul (bulgur)
- 45 gr. Onion
- 40 gr. Walnuts
- $\frac{3}{4}$ TSP Pepper Sauce (دبس الغليظة)
- $\frac{1}{4}$ TSP Cumin
- $\frac{1}{4}$ TSP Black Pepper
- Pinch of White Pepper
- Olive Oil for topping



Fine Burghul



Cumin Powder



Pepper Sauce

- Notes:**
- Raw Meat for Kibbeh Nayeh has a special way of treatment and preparation. It is preferable that you buy it from an Arabic meat shop and inform the seller that you are willing to use it for Nayeh cooking.
 - Burghul (Bulgur) is a cereal food made from the groats of several different wheat species, most often from durum wheat. It is most common in European, Middle Eastern, and Indian cuisine.

Important: This plate should be served right away and should not be stored from a day to another since it contains raw meat.

Steps:

1. Wash the **Burghul** with water (3 times) then throw the water away and set the **Burghul** aside for 30 min.
2. Cut the **Onion** into fine pieces.
3. Crush the **Walnuts** into small pieces.
4. Spread the **Raw Meat** on a plate and add the **Cumin**, **Black Pepper**, and **White Pepper** to it.
5. Add the **Pepper Sauce** to the mixture and spread it using a spoon.
6. Knead the meat mixture until the mix becomes evenly mixed.
7. Add the **Burghul** and knead.
8. Now add the **Onion** and **Walnuts** and knead very well.
9. Serve directly and pour **Olive Oil** for topping.

