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Ingredients for Kibbeh Recipe

- Cracked Wheat 2 tablespoons
- Mutton Mince 2
- Lamb mince 500 grams
- Peppercorns crushed 1 teaspoon
- Allspice powder 1/4 teaspoon
- Salt to taste
- Oil to fry

Method

Step 1

Soak the burghul in water for about 15 minutes. Drain well. In a blender, add lamb mince, burghul, chopped onion, crushed peppercorns and blend. To maintain the temperature, add a little ice and blend to a smooth and fine paste. Keep the refrigerator for ½ hour.

Step 2

Take a little mince at a time, shape into torpedo shape. Heat oil and deep-fry the kibbeh on medium heat so that the mince gets cooked. If you so wish you can stuff them with pine nuts. Fry till they turn golden. Drain and serve hot with chutney or sauce.