

Grilled Beef Ćevapi



Ingredients

For the Ćevapi

- 1kg good quality minced beef
- 1 tsp salt
- 1 tsp freshly ground black pepper
- 1 tsp bicarb soda
- 1 egg
- 4 cloves garlic, minced
- 2 tsp smoked paprika
- 1/2 tsp ground cumin
- 1 large onion, grated

For the Roasted Capsicum Sauce

- 4 large red peppers, halved, seeds removed
- 1 medium eggplant, halved
- 4 cloves garlic, minced
- 1/4 cup olive oil
- 1 tsp salt
- 1 tsp freshly ground black pepper
- 1 tsp sugar

Warmed pita bread, shredded lettuce, sliced red onion, pickled peppers and parsley, to serve

Directions

Step 1 – In a large bowl, mix together all of the ingredients for the ćevapi with your hands until very well combined. Shape approx. 2 tbsp of meat mixture into a small sausage shape, repeat using up all of the mixture. Place the ćevapi onto a tray, cover and refrigerate for at least 2 hours.

Step 2 – Heat your barbecue to medium heat (180 - 200°C). Set up the BBQ with both grills and a hotplate. Once the BBQ has reached temperature, place the capsicum pieces and eggplant onto the BBQ grill, close the lid and cook the peppers and eggplant for 20 – 30 minutes or until the skin is charred and the flesh tender. Remove from the BBQ, place into a bowl and cover tightly with a lid. Allow to cool.

Step 3 – Place the ćevapi onto the hotplate and cook, turning regularly for around 10 minutes or until charred and cooked through. Remove from the BBQ and cover to keep warm.

Step 4 – Remove the skin from the capsicum pieces and eggplant and place the flesh into a blender, along with the garlic, olive oil, salt, pepper and sugar. Blend until smooth.

Step 5 – Serve the ćevapi with the roasted capsicum sauce, along with warmed pita bread, shredded lettuce, sliced red onion, pickled peppers and parsley.

