Kebabs

Serves: 4-6
Preparation time: 40 minutes
Cooking time: 10-20 minutes
Oven temperature: 180°C

- 5-6 slices stale bread (crusts removed)
- 500g beef mince
- 1 large egg
- 1 sprig of parsley, finely chopped
- a few fresh coriander leaves
- 15ml crushed garlic
- 2,5ml ground nutmeg
- 2,5ml ground black pepper
- 15ml turmeric
- 15ml curry powder
- 15ml meat masala
- 3 hard-boiled eggs, peeled and cut lengthways into six pieces

1. Soak the bread in milk or water, then squeeze the liquid out.
2. Put the bread into a bowl and add all of the remaining ingredients except for the hard-boiled eggs. Mix together well.
3. Take a small ball of the mixture (about the size of a golf ball) and roll it in the palm of your hand. Flatten it and then place an egg slice in the centre. Fold closed and roll into an oblong shape to enclose the egg completely.
4. Deep-fry or bake in a preheated oven until cooked through. ▸