

Kebbé in the oven

Preparation and cooking time : 1h

INGREDIENTS FOR 4 PEOPLE

- 500g ground beef (separated into two batches of 250g each)
- 200g bulghur
- 2 big onions
- 5 mint leaves
- 5 basilic leaves
- A handful of pine nuts
- A pinch of spice called "7 spices" or "kebbé spice" (bag found in Lebanese grocery stores or oriental market)
- Olive oil
- Salt



PREPARATION

BEEF STUFFING

Heat a tablespoon of olive oil in a pan

Cut one onion into cubes

Sauté the onion and pine nuts

Add 250g of ground meat and stir until the meat is cooked

Set aside

KEBBE

In a blender bowl, put the onion, mint and basil leaves, and the kebbe spice mix

Add the rinsed bulghur

Chop everything in a blender

Set aside in a plate

Mix the remaining ground meat (second 250g batch) with a pinch of salt

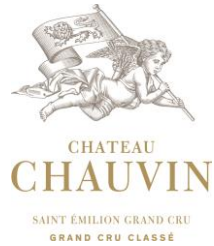
Add the bulghur mixture until you get a paste-like texture

Spread a first layer of this kebbe dough in an ovenproof dish (half of the dough)

Add the beef stuffing

Finish by spreading a second layer of the kebbé dough on top of the stuffing

Bake in the oven for 20 minutes at 180°C



FOOD AND WINE PAIRING

To accompany this dish, we advise you to open a bottle of Château Chauvin 2015.

On the nose, a nice concentration with aromas of red fruits accompanied by a wellintegrated woody touch. The palate is full, velvety and delicious. The finish is persistent.

Serving temperature: Between 18 and 20 ° C

Serving tips: Double decant or decant one hour before serving

