



TRADITIONAL BOSNIAN „ĆEVAPI“ WITH FLATBREAD AND CREAM CHEESE „KAJMAK“ (BOSNIAN BBQ)

Ingredients for Ćevapi:

2 kg finely minced meat – veal, sheep or lamb (best combination: 1,5 kg veal and 500 g sheep or lamb)
5 garlic cloves
2 teaspoons baking soda
20 g salt
100 ml water
50 ml sparkling mineral water

Potion for the flatbread:

1 cube beef bouillon
300 ml water

For the „fast“ cream cheese (kajmak):

250 g cream cheese
100 g butter, room temp.
120 g feta cheese
100 ml double cream
3 tablespoons sour cream
salt, as needed



Directions:

- You can mince your meat at home, if you have a suitable meat grinder. The meat should be minced twice so that the texture becomes as fine as possible. You can also use meat which contains more fat, that makes your ćevapi juicy.
- Put the garlic cloves through a garlic press or cut them into very fine pieces. Put them in a small pot, add 100 ml of water and simmer the ingredients with the lid on (or the water will evaporate) for about 5-10 min.
- Let the garlic water cool down a bit, then combine it with the mineral water and baking soda. In a large bowl, combine the minced meat and the garlic water and mix well, using your hands until thoroughly combined. Cover with plastic wrap and leave in the refrigerator for at least 3 hours, much better over night to let the flavours settle and the mixture become firm.
- The next day knead the meat again by hand or using the kneading attachment of your food processor. Form the ćevapi with the method you like the most (video).
- Refrigerate them again for 1 hour. Their taste will be the best if you roast them at intense flame on the grill. Roast them until cooked through, turning as needed. It is important to brush the grill with fat now and then, so they won't stick or burn. Pay attention that they don't roast too long, as they could dry out. In the end, in the center they should be slightly pink.
- Prepare the potion for the pita bread. Put the cube of beef broth into 300 ml of hot water and stir well.
- If you prepare the ćevapi in a pan, use enough oil and sear them from all sides. When they're nearly finished, add a bit of the broth so they won't dry out.
- Cut the pita bread in half, soak it with 2 tablespoons of the broth and place them over the ćevapi. Put a lid on the pan and let them infuse for about 2 minutes.
- Serve them in the middle of the pita bread with the cream cheese (kajmak), ajvar (roasted red pepper sauce) and thinly sliced onions.



TRADITIONAL BOSNIAN FLATBREAD „LEPINJE“

FLUFFY, JUICY, EASY

Ingredients for 10 medium-sized or 5 big „lepinje“:

1 kg cake flour/self-rising flour/pastry flour

4 teaspoons salt

300 ml milk

300 ml water

2 sachets of dry yeast

10 heaped tablespoons of creamy yoghurt (not liquid, not firm)

black cumin or sesame seeds for sprinkling

Directions:

- Heat the milk until lukewarm, stir in the yeast and let sit for about 10 min in a warm place.
- In a big bowl combine the flour, salt, yoghurt, water and yeast-milk-mixture.
- You can mix the dough with a spoon or knead it by hand. The dough needs to be sticky, so don't add any more flour. If the texture of your dough is like the one in the video, you're on the right path.
- Cover the bowl with a plastic wrap or lid and let it sit in a warm place until the dough has doubled in size. You can also leave your dough rise overnight in the refrigerator. In this case you should use a pretty huge bowl, so that the dough can't spill out over the edge of the bowl. If you're in a hurry, let the dough rise for about 1,5-2 hours.
- Preheat the oven and the rack to the maximum, my oven goes up to 300°C / 572 °F.
- Take the dough out of the bowl and put it onto a floured surface. Oil your hands and divide the dough using your hands into pieces of nearly the same size (10 medium-sized or 5 bigger pieces).
- Instead of kneading them, form small balls, dip them in some flour and flatten them with your fingers (you don't use a rolling pin). The flatbreads should be as thick as a finger. Put them onto a piece of baking paper.
- If you prepare 10 medium-sized flatbreads, there will be enough space for 3-4 on one baking paper, if you prepare 5 big ones, then you'll have space for only 2 flatbreads per baking paper.
- Form all of them until the oven has reached the perfect heat. By means of a dough scraper, wire, the back of a knife or the sharp side of a piece of a cardboard, draw a grid on the surface of every flatbread. Sprinkle them with water and black cumin or sesame seeds. If you prefer a rustic bread, dust them with some flour.
- Slide the first flatbreads into the oven and close it immediately to avoid a cooling down of the oven.
- The first ones (one full baking paper of flatbreads) need between 7 and 10 min until they are golden brown and have inflated.
- Take them out of the oven and wrap them into a kitchen towel. You can serve them with different kinds of spread, salami or italian antipasti. We like them the most in combination with homemade cream cheese „kajmak“ and juicy, tasty ćevapi.