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Recipe:
Preparation of the mass for čevapčičes



Ingridients:
750 g of beef
1 x teaspoon of salt
1 x teaspoon of minced garlic
1/2 x teaspoon of pepper
1/4 x teaspoon of cayenne pepper
150 g of cheese

Difficulty:

General description and procedure:

- Grind the beef and place it in a container that should be large enough, as the meat will need to be mixed well.
- Add a teaspoon of salt, teaspoon of minced garlic, half a teaspoon of pepper and a quarter of a teaspoon of cayenne pepper to the bowl with the meat.
- Knead the meat and spices that were added in the previous point well.
- When the mass is ready, it can be shaped into čevapciches or into the shape of a patty.

Cevapcici with cheese: The process is almost the same. At the second point, it is necessary to add shredded cheese, and then leave the mass in the refrigerator to cool. The mass should be kept in the refrigerator for at

least two to three hours, and then the mass should be formed into čevapčičes.