

Georgio & Zani Batsinilas



Biftekia- Large Greek Meatballs/Paddies

Ingredients

- 250g lean 5-star pork mince
- 250g lean 5-star beef mince
- 1 onion, grated
- 5 cloves of garlic, peeled and finely chopped
- 5 slices of bread, soaked in water and then squeezed dry
- 2 whole eggs
- ½ cup parmesan cheese, grated
- ½ cup lemon juice (freshly squeezed)
- ½ tbsp salt
- ½ tsp pepper
- 1 tbsp dried oregano
- ½ tsp dried basil

Method

1. **Prepare the mixture:**
In a large bowl, combine the pork mince and beef mince.
Add the grated onion and chopped garlic.
Tear the soaked and squeezed bread into small pieces and add it to the bowl.
Crack in the two whole eggs.
Add the parmesan cheese, lemon juice, salt, pepper, oregano, and basil.
2. **Mix.** Using clean hands, mix everything together thoroughly until well combined. The mixture should be soft but hold its shape. If the mixture feels too wet, you can add a small handful of breadcrumbs (optional).
3. **Shape.** Divide the mixture into even portions and form them into oval or round patties (around 2cm thick).
4. **Rest.** (Optional) Place the formed biftekia on a tray, cover with cling film, and refrigerate for at least 30 minutes. This helps them firm up and hold together during cooking.
5. **Cook.** Pan-Fry. Before frying, apply each biftekia lightly. Heat a little olive oil in a non-stick pan over medium heat. Cook biftekia for about 3-5 minutes per side on medium heat, pending type of heat.
6. **Serve.** Squeeze a little extra lemon juice on top if you like, and serve with a Greek salad, roasted vegetables, or some pita and tzatziki.