



## Serbian Cevapcici with Lepinje Bread

Serves 4-6

### Ingredients

600g plain flour  
375ml warm water  
1 teaspoon sugar  
1 teaspoon salt  
2 teaspoon powdered yeast  
60ml olive oil  
200g minced beef, ground  
200g minced lamb, ground  
1 small brown onion, finely chopped  
3 large garlic cloves, finely chopped  
¼ bunch parsley, finely chopped  
¼ cup hot water  
½ tablespoon baking soda  
Salt and freshly cracked black pepper, to taste

*Making this recipe? Capture and share your meal with us on Instagram. Just hashtag #dandymarket & #TheKitchen.*

This initiative is funded by the Australian Government.





## Method

1. In a large bowl place plain flour with salt
2. Using another large bowl mix water with the sugar and yeast. Let the mix stand for ten minutes or until yeast is activating.
3. Mix the yeast mix through the flour and salt mix until it forms a dough. Cover and let stand for 1 hour.
4. Using a rolling pin roll the rested mix into 20cm rounds.
5. Preheat oven to 250C, place rolled mix on an oven tray. Brushing the mix with oil before placing in oven. Bake for 6-7 minutes, until golden brown. Let cool.
6. In a large bowl add onion, garlic and parsley to the mince. Season with salt and pepper.
7. Add baking soda to hot water and pour over mince mix. Gently fold through, leaving mix loose and not too packed. Place in fridge and chill for 2 hours.
8. Remove mince mix from fridge and roll into long finger like sausages. Cook on a hot grill for 2-3 minutes, careful not to overcook.
9. Serve the grilled cevapcici in the lepinje bread with raw onion and ajvar (capsicum and eggplant dip).

This initiative is funded by the Australian Government.

