

# Kleftaides



**Serves 3-4 Prep 25 mins + chilling**

**Cooking 20 mins**

**Easy**

## Ingredients

2 slices bread  
1 or 2 shallots, chopped  
15g chopped parsley  
1 tsp ground cinnamon  
50g parmesan, finely grated  
100 ml red wine  
400g veal mince  
200g lamb mince  
1 beaten egg  
flour for dusting  
olive oil for shallow frying

## For the tzatziki

1/2 cucumber, peeled, deseeded and grated  
100g Greek yoghurt  
squeeze lemon juice  
15g chopped mint (optional)

1. Whizz the bread in a food processor to fine crumbs. Add the onion, parsley, cinnamon and Parmesan, then briefly mix. Put the mince into a bowl, then stir in the breadcrumb mixture with plenty of seasoning. Stir in the wine and egg, then cover the bowl and chill for at least 1 hr.
2. For the tzatziki, mix all the ingredients together, season well, then chill.
3. Using wet hands, shape the meatballs (about 3-4 cm in diameter), then dust in a light coating of flour. Heat the oil in a large frying pan, then cook the meatballs in batches (don't overcrowd the pan!) for about 10 mins, turning occasionally so they cook evenly. Drain on kitchen paper and keep hot while you cook the others.
4. Serve the meatballs with the tzatziki on the side along with a green salad, feta cheese and black olives, or with spaghetti and tomato sauce.