Method

- In a bowl, add all of the ingredients and knead together with your hands.
- The mixture should be slightly moist so that the meatballs can turn out soft and light when fried. Refrigerate overnight, preferably, or for at least 1-2 hours.
- The next day, mold the mixture into small meatballs, wearing disposable gloves and occasionally wetting your fingers. Add quite a large amount of oil (over 3 cm in depth) to a deep frying pan or use a deep fryer. The oil will be ready when it reaches 180°C (350°F).
- Generously dredge the meatballs in flour and place in hot oil. Remove from frying pan and place onto a platter, lined with paper towels so that all the extra oil from frying can be absorbed.
- Fry the meatballs in batches. Do not crowd them in the pan or the temperature of the oil will fall and they will soak up too much oil.
- When golden brown, remove from pan and transfer to a serving platter lined with paper towels.
- Serve with tzatziki sauce.

Ingredients

For meatballs
- 500 g ground lean beef
- 300 g ground pork or pork sausage (not too spicy)
- 1 onion, mashed or very finely chopped
- 5 pieces of sliced bread, stale or soaked in water and squeezed
- 2 eggs, lightly beaten
- 1 shot of ouzo or 2 (the alcohol evaporates while cooking)
- 4 tablespoons fresh mint, finely chopped
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon oregano

Frying and serving
- flour and vegetable oil, for frying
- mint or basil, for serving
- tzatziki sauce, for serving

Διατροφικός πίνακας

Nutrition information per portion

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<th>Total Fat (g)</th>
<th>Saturated Fat (g)</th>
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