

Meat Squares



When it comes to meat squares, everybody sits at the table at once. This is another simple, quick, but also delicious recipe. After work it is an ideal dinner to cook, it does not take a lot of time to prepare.

INGREDIENTS :

1.5 kg of minced meat?? (by choice)

500 g of fresh pastry leaves

2 onions (medium sized)

1 spoon of Vegeta

1 spoon of salt

1 spoon of bell-peppers (spice)

1 tea spoon of pepper

Oil for coating baking tray

FOR TOPPING :

500 ml of mineral water

360 g of sour cream (22, 25 or 30% fat)

4 eggs

1 tea spoon of salt

PREPARATION :

1 . clean the onions and slice them on the tiny cubes ...

2 . Add onions and all the spices into the meat, stir well...

3 . oil a baking tray (32 x 34 cm)...

4 . put one leaf in the oiled baking tray, then put meat on it, then leaf again, then meat and go on until you have used all the leaves and meat. Lining meat and leaves in the baking tray ends with a leaf ...

5 . use a sharp knife to cut meat squares in the middle of the baking tray, so you will get two halves in the tray. Then cut each half in two parts. Turn the baking tray and repeat the procedure till you get the tray full of meat squares ... (**WATCH THE VIDEO**)

6 . put all the ingredients for topping in a bowl, and whisk well ...

7 . pour the topping over the meat squares (make sure to cover the edges, too) ...

8 . put the meat cubes into the well heated oven at 180 degrees for ca 50-60 minutes...

9 . cut the baked squares again (on the same lines where the squares have been cut before) ...

NOTES AND ADVICE :

If the leaves are too big and they do not fit in the baking tray, simply shorten them.

While lining leaves on meat do not press them



If you like recipes from my blog, you can subscribe to my YouTube channel for free ... thank you for trusting me your Meri