

DETAILS

A hearty lunch/dinner dish made from meat patties, potatoes, tomatoes and onions with a prep time of 30 minutes and cook time of 30 minutes.

INGREDIENTS

1. 500 grams of Kafta from your butcher
2. 4 potatoes, peeled and sliced (into potato circles)
3. 2 medium tomatoes slices (in to tomato circles)
4. 1 large onion sliced into onion rings
5. 2 large tomatoes grated (with a cheese grater) to form a puree. Add $\frac{1}{2}$ cup of water if needed.
6. 2 tablespoons olive oil.
7. 2 large pinches of salt.



METHOD

- Preheat your oven to 200 degrees Celsius.
- Oil a baking tray and line it with the potato slices. Sprinkle with oil and bake in the oven for 10 minutes. Once cooked, the potatoes will start to become golden.
- Grab a Ping-Pong ball size of Kafta. Work the meat it in your hands to soften and form a patty as large as the palm of your hand. You should have around 8 patties.
- Oil a baking tray and line with the Kafta patties. Sprinkle with oil and bake in the oven for 10 minutes. Once cooked, the Kafta patties shrink and release their fats.
- You can bake the potatoes and Kafta at the same time.
- In a deep pot, which can be placed in the oven, line the bottom with first the cooked Kafta patties, second the cooked potato slices, third the tomato slices and finally the onion rings. Pour over the tomato puree.
- Place in the oven for 30 minutes at 200 degrees Celsius until all the ingredients are tender.
- If you like, broil for 5 minutes to get the onions extra crispy.