

Love[in] a different kefte

Grams	Distance from Athens	Ingredients
33 g	500 km to Tirana, Albania	Sultanas
41 ml	625 km to Podgorica, Montenegro	Freshly squeezed lemon juice
52 g	788 km to Sarajevo, Bosnia	Hazelnuts
54 g	824 km to Ankara, Turkey	Roasted chickpeas
57 ml	859 km to Valletta, Malta	Freshly squeezed orange juice
60 g	912 km to Nicosia, Cyprus	Walnuts
69 g	1040 km to Rome, Italy	Roasted pine nuts
71 g	1076 km to Zagreb, Croatia	10 dried apricots
75 ml	1130 km to Cairo, Egypt	Freshly squeezed pomegranate juice
76 g	1114 km to Tripoli, Libya	4 dried figs
77 g	1156 km to Beirut, Lebanon	Cashews
78 g	1172 km to Ljubljana, Slovenia	Poppy seeds
80 g	1202 km to Tunis, Tunisia	Blanched, roasted almonds
80 g	1215 km to Tel Aviv, Israel	13 dried prunes
82 g	1240 km to Damascus, Syria	Pistachio nuts
121 g	1820 km to Algiers, Algeria	15 dried dates
139 g	2097 km to Paris, France	Roasted pecans
158 g	2374 km to Madrid, Spain	Boiled chestnuts
184 g	2770 km to Rabat, Morocco	Peanuts

To coat: 500 g plain chocolate finely chopped

Food scale, food processor, wooden spoon, metal bowl, non-stick baking sheet, 1 saucepan for the bain-marie, 1 heatproof bowl

makes: around 60 round bits

cooking time: approximately 60 min

settling time: 60 min

Procedure:

Crumble all the nuts, cut the fruits in really small pieces. Use a food processor to blend the nut crumbles and fruits pieces. Add the juices in order to make a soft mixture.

Work the mix into a metal bowl with a wooden spoon and finally roll the mixture into small balls with your hands.

Put the chocolate into a dry, heatproof bowl and set over a saucepan of steaming but not boiling water. When the chocolate is melt evenly, briefly dip each ball into the chocolate until coated. Place the balls on a non-stick baking sheet, let cool for a while then place them into the refrigerator to set until ready to serve.
