

Evyatar Moshe Turgeman z"l

Raz Vider & Harel Martinez heard and recorded the family's recipes and memories.

Evyatar was born on December 5, 1993, to his parents Ora and Meir, the youngest brother of Yinon, Aviah, and Itai. He fell in combat during Operation Protective Edge on July 22, 2014. Evyatar was a young man who loved life and contributing to his country and homeland. He was happy, always had a smile on his face, and lived by the values of truth and honesty.

Evyatar loved homemade food and his Mom's cakes. On Fridays, when he came home for Shabbat, he would always look forward to his Mom's kubbeh (Middle Eastern semolina dumplings). He would often invite friends for lunch and ultimately share a bowl of kubbeh soup and a glass of red wine.

Evyatar's Favorite Red Kubbeh

Ingredients

- 2 beets, cut into cubes
- 1 small onion, chopped
- 2-3 garlic cloves, chopped
- Chopped celery
- Chopped celery root
- Chopped Persian lemon (sweet lime)
- 1 small can of tomato paste
- Salt, black pepper
- Soup mix

Kubbeh wrap:

- Semolina (Farina)
- Water
- Salt, black pepper
- Optional: some jarisha (a finely ground barley)

Meat filling:

- Chopped onion
- Ground meat
- Semolina
- Salt, black pepper

Directions

1. Mix all the wrap ingredients and process to a soft dough.
2. Sauté the chopped onion in some cooking oil.
3. Add ground meat to the onion and cook together; add salt, black pepper, and paprika to taste.
4. Make small balls of semolina dough; open and flatten each ball, place some of the meat mixture in the center, and close the balls.
5. Place all the soup ingredients in a big pot with water and cook until the vegetables are soft.
6. Taste and refine the seasoning; then, add the kubbeh balls to the soup and cook for about 30 minutes. Serve hot.

In our home, the kids loved it when we added pieces of chicken to the soup.

