



# SPAIN FOOD SHERPAS

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AUTHENTIC TASTE EXPERIENCE

## MEATBALLS with ALMOND SAUCE

### INGREDIENTS

500 gr ground meat  
100 gr breadcrumbs  
2 eggs  
2 garlic cloves  
Parsley  
Salt, pepper and cumin  
Olive oil

### INGREDIENTS FOR THE SAUCE

2 slices of bread  
12 almonds  
2 cloves of garlic  
One parsley sprig  
One glass of white wine  
Saffron  
Olive oil

### ELABORATION

Season the meat with salt and pepper and add the garlic and parsley, very finely chopped. Add the rest of the ingredients (cumin, eggs and breadcrumbs) and mix it until you get a smooth and uniform consistency. Form the meatballs, dust them with some flour from the outside and fry them (or put them in the oven at 180°C) until they are golden. Put them in a cooking pot, add the almond sauce and cook both together.

### ELABORATION OF THE ALMOND SAUCE

Fry the bread, almonds, garlic and parsley. After, put everything in a bowl and hydrate it with water or chicken/ vegetable stock. Add some saffron, grind it and mix it with the meatballs and white wine. Cook it for a little while over low heat, until the alcohol is evaporated.

