

SPICY LAMB "BITTERBALS" WITH HARISSA



USED BRESC PRODUCTS



Bresc Harissa spice mix
450g



Bresc Parrillada Piri Piri
450g



Bresc Spanish garlic Ajo
de Andalucia 450g

INGREDIENTS

8

- 400 g stewed neck or leg of lamb
- 4 dl lamb fond
- 50 g butter
- 60 g flour
- 30 g Bresc Piri piri
- 4 g Bresc Andalusian garlic chopped
- 150 g Turkish-style yoghurt
- 50 g mayonnaise
- 20 g Bresc Harissa
- 1 handful mint
- 100 g panko
- 2 eggs
- 50 g flour
- 3 g caraway

PREPARATION METHOD

Preheat the deep-fryer. For the salpicon, pull the lamb. Melt the butter and add the lamb. Next, add the garlic and piri piri. Braise everything without allowing the butter to burn. Sieve the flour over the pan and stir it in well. Cook the mixture until done and then add the lamb fond while stirring. Cook the mixture well. Add water while it cooks if it is too greasy. Turn it into a tin and chill. For the dip, chop the mint and mix it, with the harissa, with the yoghurt. Add the mayonnaise. Season with salt and pepper. Mix the caraway into the panko. Shape small balls with the salpicon and dip them in the flour, the egg and the panko. Allow to firm in the fridge. Deep-fry the balls until they are golden-brown. Place them on kitchen paper and lightly salt them. Serve with the dip.