



THE HUNDRED HOUSE & FISH IN THE FOUNTAIN

Hotel

Restaurant

MEAT BALLS

Ingredients

1. 250grams Minced Lamb
2. 250grams Minced Pork
3. 250grams Minced Beef
4. Teaspoon of Salt
5. Teaspoon of pepper
6. 2 cloves of Garlic
7. 1 large onion
8. 2 teaspoons of dried oregano
9. 2 teaspoons of dried Thyme
10. 25grams of fresh coriander
11. 2 small deseeded green chillies *or 1 teaspoon of dried chillies*
12. 1 inch piece of cinnamon
13. 3 cloves
14. 1 teaspoon of dill seeds
15. 2 teaspoons of paprika

Method

1. Finely crush the garlic, cloves and cinnamon
2. Fine chop the onion & coriander
3. Add all the ingredients to the minced meats
4. mix well then transfer the mixture to a blender *or use a stick blender* and blend until mixture is fairly smooth.
5. Divide mixture into large golf ball sizes
6. Place in preheated oven at 180 degrees and cook for 20 minutes