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MOROCCAN MEAT BALLS

Ingredients

1kg minced venison
1 small onion, finely chopped
2 cloves of crushed garlic
2/3 cup stale breadcrumbs
1 egg lightly beaten
1 teaspoon finely grated lemon rind
2 teaspoons each of – ground cumin, coriander and garam masala
1/3 cup chopped fresh mint
Vegetable oil for shallow frying
200ml carton thick plain yoghurt
½ teaspoon sweet paprika
Lime wedges and fresh mint leaves to garnish

Combine minced venison, onion, garlic, breadcrumbs, egg, rind, spices and half the mint in a bowl. Mix well. Roll level tablespoons into balls; place onto an oven tray, cover and refrigerate for 30 minutes.

Shallow fry balls in hot oil, until browned and cooked through, then drain on paper towel.

Serve hot meatballs, 3 on a skewer with a mint leaf. Combine yoghurt, paprika and remaining mint in a small bowl. Garnish with lime wedges and fresh mint leaves

Recipe compliments of Mandagery Creek Venison

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