

Lamb balls, roasted hazelnuts, turmeric, Jarlsberg cheese, green beans, fresh parsley, garlic puree

Recipe for 4

Description

Meatballs with lots of wonderful flavours and textures.

Ingredients

Lamb balls

- 750 Gr Ground lamb
- 150 Gr Jarlsberg cheese
- 2 Unit(s) Shallot
- 2 Slice(s) Soft bread
- 35 Ml Milk
- 2 Clove(s) Chopped garlic
- 0.50 Cup(s) Hazelnuts
- 1 Tbsp Curcuma

- Salt and pepper
- Vegetable oil

Garnishes

- 600 Gr Green beans
- 5 Sprig(s) Chopped parsley

- Salt and pepper
- Vegetable oil

Garlic purée

- 4 Head(s) Garlic

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **Oven** at **400 F°**

Preparation

Roast the hazelnuts in the oven for 4 to 6 minutes. Crush them with the underside of a saucepan.

Cut the cheese into mini brunoise (small cubes).

Peel and finely chop the shallots.

Peel and finely chop the garlic.

Cut the bread into small cubes, mix it with the milk, make sure to keep them whole and not too wet, it is not necessary to pour all the milk.

Lamb balls

In a bowl, mix all ingredients together, add salt and pepper. Roll out 12 meatballs with your hands. Fry the meatballs in a hot pan with olive oil, make sure you have a nice color on the outside. Place of meatballs on a baking sheet, finish in the oven for 5 to 6 minutes before serving.

Green beans

Cook the beans in boiling salted water for a good 6 to 8 minutes, keep them a bit crunchy.

Once cooked, drain and immerse immediately in an ice-water bath. This will stop the cooking process and keep the beans crunchy.

Drain again once cooled, then cut into 3cm long sections.

Just before serving, put them in a hot pan with butter, season with salt and pepper. Finish with the chopped parsley.

Garlic Purée

Cut the garlic head in half over the equator, add salt, pepper and a drizzle of olive oil then wrap in aluminum foil .

Place the wrapped garlic in an oven at 380 ° F for about 25 to 30 minutes.

Once cooked, let it cool down until you can work it with your hands, press the garlic to remove roasted cloves, pass the cloves in the blender with a drizzle of olive oil, adjust the seasoning if necessary.

Plating

In the center of your plate, make a nice circle of garlic purée, place the green beans all round, then in the center place 3 lamb balls.

Sprinkle with a little espelette pepper.

Bon appétit!