Barceloneta bombs from Cataluña



Consejo del chef

Serve with alioli (garlic mayonnaise sauce) and brava (spicy) sauce.

Raciones para

- ❏ **500 gr** Potatoes
- ❏ **100 gr** Minced meat of veal and pork
- ❏ **1/2** Spring onion
- ❏ **50 ml** White wine
- ❏ **1** Egg
- ❏ **1** Tablespoon of flour
- ❏ **1/2** Onion
- ❏ Breadcrumbs
- ❏ Salt
- ❏ Ground black pepper
- ❏ Extra virgin olive oil

1. Clean the potatoes and cook them in water with salt.
2. Add salt and pepper to the minced meat.
3. Put some oil in a skillet and fry the chopped onion.
4. Add the meat to the skillet and, with the help of a wooden spoon, press the meat. When the meat is cooked, add white wine and cook until it reduces. Set aside to cool.
5. When the potatoes are cooked, peel and mash them.
6. Add the flour, the beaten egg, and the meat. Mix well.
7. Shape the "bombs", coat them with egg and breadcrumbs.
8. Fry with olive oil.

Chef's Notes

https://cookinglovers.teka.com/en/receta/bomba-de-la-barceloneta/