



## 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

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<https://cookinglovers.teka.com/es/receta/bomba-de-la-barceloneta/>

