



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/es/receta/bomba-de-la-barceloneta/>

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