



# Lamb Meatballs



The Cape Malay Salt is a perfect accompaniment for the lamb mince and the smokey flavour of the Flaming Sauce is the extra flavour added to make these meatballs spectacular. Enjoy with refreshing Tzatziki on a snack platter or serve with your favourite vegetables and crispy roast potatoes.

The recipe uses two products from The Deli Coffee Co. range:

- The Deli Coffee Co. Flaming Sauce
- The Deli Coffee Co. Cape Malay Salt

Serves 4

1kg Lamb Mince  
1 red Onion, finely chopped  
The Deli Coffee Co. Cape Malay Salt  
5ml The Deli Coffee Co. Flaming Sauce  
2 slices white bread  
Sunflower Oil to fry

## Steps

Place the lamb mince in a mixing bowl. Flavour with The Deli Coffee Co. Cape Malay Salt. Add the chopped red onions and The Deli Coffee Co. Flaming Sauce. Wet the 2 slices of white bread with water until well absorbed. Squeeze out all the water and add the the mince.

With your hands, mix until all the ingredients are well combined. Add more flavouring if required. Make small round meatballs and put aside.

Heat the oil over medium heat in a frying pan. Add just enough meatballs to the pan to leave enough space around each ball to fry evenly. Fry on each side until browned and cooked.

Remove from the pan and drain on kitchen towel.

Enjoy.....