

Meatballs with herbs



Ingredients for 4 people

600 grams	ground meat (half beef and half pork)
2-3	crushed garlic cloves
6 Tbsp	fresh herbs (parsley, chives and arugula)
	sea salt, freshly ground pepper, pinch of nutmeg
	rosemary twigs
1 Tbsp	olive oil
2 Tbsp	medium strength mustard

Preparation

1. Place ground meat in a bowl. Add crushed garlic, finely chopped herbs, salt, pepper and nutmeg. Mix thoroughly.
2. Wash rosemary twigs and dry with paper towels.
3. Form 3-4cm meatballs and carefully place on rosemary twigs, using the rosemary twigs as skewers.
4. Mix olive oil and mustard together and brush on meatballs. Cover and refrigerate at least 1 hour.

Preparation on the barbecue

Grill the meatballs at medium heat for approx. 12-15 min. on the cast-iron griddle, turning after approx. 6 min.

Tip

Serve with leek-risotto and steamed tomatoes.

On the gas kettle barbecue

Funnel	volcano position
Lid	open
Accessories	cast-iron griddle
Pre-heat	5-8 min. with lid closed