

Main Dish



More than just Potatoes

Beef & potato balls
with barbecue sauce



A crispy Noisette



Beef meatballs with barbecue sauce

Ingredients

- Lutosa Noisettes
- Minced beef
- Roasted peanuts
- « Hoi-Sin » barbecue sauce
- Garlic
- Salt, pepper and sugar

Preparation

- ① Season the minced beef with the salt, pepper and sugar.
- ② Let it chill in the fridge for 1/2h.
- ③ Once chilled, roll into meatballs and fry.
- ④ In a frying pan, fry the garlic, then add a tablespoon of the Hoi-Sin barbecue sauce.
- ⑤ Dilute with a dash of water and season to taste.
- ⑥ Fry the Noisettes for 3-4 minutes at 175°C.
- ⑦ Before serving, sprinkle the dish with roasted peanuts .

Origin: China



LUTOSA
More than just Potatoes