

Spiced Lamb and California Prune Meatballs

by Peter Sidwell

Prep Time: 10 minutes
Cooking Time: 15 minutes
Oven Temperature: 160°C
Serves: 4

Ingredients: 200g minced lamb
100g pork sausage meat
150g chopped California Prunes
2 tsp harissa paste
2 cloves garlic
1 tbsp dried mint
1 lemon zest for meatballs and the juice to squeeze over before serving
1 tbsp sesame seeds
1/2 tsp salt
1/2 tsp freshly ground black pepper
1 handful California Prunes
200g thick Greek yogurt
50 toasted pistachios
A handful of fresh mint to garnish



- Here's How:**
1. Set the oven to 160°C.
 2. Place the minced lamb, sausage meat, harissa paste and garlic into a mixing bowl with the chopped California Prunes.
 3. Season the mix with the dried mint, sesame seeds, salt and pepper.
 4. Using a clean hand mix together until all the ingredients are incorporated.
 5. Divide the meatballs into 30g portions: that should make approximately 16 meatballs (4 per person).
 6. Using wet hands, roll each portion into meatballs and place onto some skewers.
 7. Place on a baking tray and cook in a pre-heated oven 160°C for 15-20 minutes or until cooked.

Serving Suggestion: To serve, spoon the yogurt onto the bottom of a plate and spread out evenly. Place the skewers onto the yogurt and sprinkle with pistachios, mint leaves and a few sesame seeds. Finally, finish with a squeeze of lemon juice before serving.