

# tiny spanish meatballs in almond sauce

## ingredients

### SERVES 6-8

55 g/2 oz white or brown  
bread, crusts removed  
3 tbsp water  
450 g/1 lb lean ground pork  
1 large onion, finely chopped  
1 garlic clove, crushed  
2 tbsp chopped fresh flat-leaf  
parsley, plus extra to garnish  
1 egg, beaten  
freshly grated nutmeg  
salt and pepper  
flour, for coating  
2 tbsp Spanish olive oil  
squeeze of lemon juice

### almond sauce

2 tbsp Spanish olive oil  
25 g/1 oz white or brown  
bread, torn into pieces  
115 g/4 oz blanched almonds  
2 garlic cloves, finely  
chopped  
150 ml/5 fl oz dry white wine  
salt and pepper  
425 ml/15 fl oz vegetable  
stock

## method

**1** To prepare the meatballs, put the bread in a bowl, add the water and soak for 5 minutes. Squeeze out the water and return the bread to the dried bowl. Add the pork, onion, garlic, parsley and egg, then season with grated nutmeg and a little salt and pepper. Knead well to form a smooth mixture.

**2** Spread some flour on a plate. With floured hands, shape the meat mixture into about 30 equal-sized balls, then coat each meatball in flour. Heat the olive oil in a large, heavy-based frying pan and cook the meatballs, in batches, for 4-5 minutes or until browned all over. Remove from the pan and set aside.

**3** To make the almond sauce, heat the olive oil in the frying pan. Add the bread and almonds and cook gently, stirring, until golden. Add the garlic and cook for 30 seconds, then add the wine and boil for 1-2 minutes. Season to taste and let cool. Whiz in a food processor with the stock until smooth. Return to the pan.

**4** Carefully add the meatballs to the sauce and simmer for 25 minutes or until the meatballs are tender. Transfer the meatballs and almond sauce to a serving dish, then add a squeeze of lemon juice to taste. Sprinkle with chopped parsley to garnish and serve with crusty bread.