

Paulaner x Spanish Tapas

Vibrant freshness complements savoury and mild taste

Ingredients:

Meatballs :

500g minced beef, **800g** canned tomatoes, **3** red onions, **2** cloves of garlic, **1** bundle of parsley, oregano, thyme, **1** egg/breadcrumbs, salt & pepper, pinch of sugar, olive oil

Patatas Bravas and Pimientos de Padron:

500g firm boiling potatoes, **250g** pimientos de padron (Spanish green peppers), **1** clove of garlic, olive oil, mayo, ketchup, mustard, pinch of sugar, paprika powder, sea salt flakes, fresh chili flakes, salt & pepper



Preparation:

Meatballs:

Finely chop 2 onions, garlic cloves, parsley and sauté with oregano in a tblsp of oil. Knead the minced meat well with the onion mixture and add egg or breadcrumbs if necessary. Form meatballs and fry them in a pan with olive oil for 5 min. on all sides. For the tomato sauce, sauté oregano, thyme, garlic, onions in oil, add canned tomatoes and bring to boil. Season with sugar & salt and let the meatballs simmer in the sauce for 10 min.

Patatas Bravas and Pimientos de Padro:

Mix mayo, ketchup, mustard in equal parts with fresh chili flakes and garlic, then leave to stand. Wash the potatoes well and cut them into the same shape as the pimientos. Marinate with oil, salt, pepper & paprika and spread on a baking tray. Leave in the preheated oven (250° top/bottom heat) for 25-30min, turn them after 15min. Fry the pimientos in a pan for a few minutes and sprinkle with sea salt. Arrange the potato wedges and Pimientos de Padron in a deep bowl in alternating order and add the sauce.