

"Mamie-Avignon's" Lamb "Crepinettes"

8 Servings:

- 2kg frozen Spinach
- 500g of Lamb meat (Leg)
- 500g Lamb's liver (or Pork)
 - 300g Lard
 - ½ tsp of 5 Spice
 - 2 spoons of Thyme
 - 5 spoons of Savory
- 1 ½ spoons of pepper
 - 300g Caul fat
 - Coarse sea salt
- You will need a mincer, medium size
- A few leaves of Sage



1) The night before, unfreeze the spinach in a sieve covered with a plate so they defrost and drain.

2) The night before, rinse the Caul fat and leave overnight in a bowl of water in the fridge.

3) The next day, drain all the water out of the spinach by squeezing little balls in your hands.

4) Remove any excess fat or nerves on the pieces of meat and liver. Cut into slices so that they can go through the mincer. Also mince the spinach and the lard.

5) Season with the 5 spice, Thyme, Savory, salt and pepper. Mix everything together.

6) Prepare little meatballs of about 40g. Wrap them up with the caul fat. Place them on a roasting tray and brush them with olive oil and a few Sage leaves.

7) Cook in a 180°C oven for 20 minutes and let them cool down before serving.

Serving temperature : 16°C-18°C

Côtes du Rhône

Réserve

Perrin reserve is a wine from the south! I am not sure why, but it reminds me of Sunday lunches with my family when we get together around a nice bottle of Côtes du Rhône to taste my grandmothers cuisine. Family recipe "Mamie-Avignon" with Thyme and Savory. All the Provençal flavours...



FAMILLE PERRIN

