



Classic recipe for this wine:
Porc Fillet Mignon with mushrooms

Boles de Picolat

Serves 4 Cooking time: 45 to 60 minutes



We recommend with this dish:
Cuvée Ivresse des sens

INGREDIENTS

for 20 meat-balls:

- 200 g lean beef
- 300 g sausage meat
- 200 g veal
- 2 garlic cloves
- 3 tablespoons flour
- 2 eggs
- 1 tablespoon chopped parsley

For the sauce:

- 100 g smoked bacon, diced
- 50 g smoked ham, diced
- 200 g green olives, stoned
- 2 tablespoons olive oil
- Salt and pepper
- 1/2 teaspoon cinnamon powder
- a hint of chili pepper
- a small piece of «pebrot» peel
- 1 middle-sized onion finely chopped
- 2 tablespoons tomato paste (N° 8)

PREPARATION AND COOKING

1. Mince the meat, add garlic, parsley and eggs. Salt, pepper lightly. Form egg-sized meat-balls and roll them in flour.
2. Heat oil in a cast-iron pan, melt the bacon and fry the meat-balls until they are gold-brown. Take out of the pan.
3. Fry the onions, make a light roux with butter and the remaining flour, add 2 glasses of water and stir.
4. When boiling add spices (salt, pepper, cinnamon, chili powder and tomato paste).
5. Add olives, ham and meat-balls. The sauce should cover the meat-balls (add some water if necessary).
6. Cover and let simmer gently for 3/4 to 1 hour.

"Bon Profit, Salut!"

-Bon appétit and Cheers !

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