



**Miele**

# Middle Eastern meatballs with sour cream dipping sauce

By Michael Meredith

**15 minutes**

Preparation time

**14 minutes**

Cooking time

**4-6**

Serves

## INGREDIENTS

### Meatballs

450 g chicken mince  
250 g pork mince  
1 tbsp ras el hanout  
2 tsp salt  
50 g (½ cup) oats  
1 egg, beaten

### Sour cream dipping sauce

200 g sour cream  
Salt, to taste  
½ lemon, juice and zest

### To serve

½ tsp pomegranate molasses  
Olive oil  
Sesame seeds, toasted  
Dill, chopped

### Miele Accessories

Perforated gourmet baking and AirFry tray

## METHOD

### Meatballs

1. In a large mixing bowl, add all ingredients and mix well until combined.
2. Use a dessert or soup spoon to divide into bite sized pieces. Roll into balls and place onto a perforated baking tray.
3. Sprinkle with sesame seeds and place into the combi steam Pro oven on shelf position 2
4. Select Combination mode:
  - Stage 1: Conventional at 180°C + 10 minutes + 70% moisture
  - Stage 2: Full Grill + Setting 3 + 4 minutes + 60%

### Sour cream dipping sauce

1. In a small bowl, add sour cream, lemon zest and juice, 2 pinches of salt and mix well.

### To serve

1. Remove meatballs from the oven and place into a large mixing bowl. While the meatballs are still hot from the oven, drizzle with pomegranate molasses and olive oil and toss to coat. Sprinkle with additional sesame seeds and fresh dill.
2. Place the dipping sauce in a small bowl and grate additional lemon zest over the top.
3. Serve the meatballs on a sharing platter, along with the dipping sauce.

### Hints and tips

- Greek yoghurt can be substituted for sour cream for the dipping sauce.
- Ras el hanout is available at specialty delis. Ras el hanout is translated as “head of shop,” the Arabic phrase means “top shelf.” Legend has it this Moroccan spice blend was created by spice dealers who would mix together the best of what they had on offer, thus creating a heady, aromatic signature blend of spices.