

## RECIPE: LAMB POLPETTES

### BAKERY

White bread, 4.89 oz.

### CONDIMENTS & OIL

Red wine vinegar, 0.5 fl. oz.

### DAIRY

Whole milk, 4 fl oz.

### NUTS, SEEDS & DRIED FRUITS

Almonds (toasted), 0.85 oz.

### SPICES & SEASONINGS

Salt, 0.32 oz.

Coriander seeds (ground, toasted), 0.01 oz.

Black pepper, 0.08 oz.

Dried oregano, 0.04 oz.

### VEGETABLES

Roquette, handful

Fresh parsley, 0.04 oz.

### MISCELLANEOUS

Boneless pork shoulder (or buy ground), 0.5 lb.

Boneless lamb shoulder (or buy ground), 0.5 lb.

Oil packed Calabrian chiles, 3

Pecorino Romano (grated), 1 tbsp.

Garlic (crushed in a mortar), 2 cloves

Semi pearled faro (cooked), 1 cup

Sungold cherry tomatoes (halved), 1 pint

Extra virgin oil, 3 tbsp.