Figatells

Yield: 4 servings

Ingredients

Figatells

Minced lean pork — 200 g

Pork liver — 300 g

Pork belly — 100 g

Pine nuts — 50 g

Egg — 1 pcs

Garlic clove, very finely chopped — 1 clove

Aniseed — 1 tsp

Fresh parsley — to taste

Mantellina (pork caul fat, also called crepineta, redaño or telilla; or lamb) — to taste

Extra virgin olive oil — to taste

Salt — to taste

Pepper — to taste

Steps

1. Ask the butcher to mince the pork liver together with the minced lean pork and the pork belly.
2. Put the three meats in a bowl with the pine nuts, the egg, the garlic clove, very finely chopped, the aniseed and the fresh parsley. Mix well and spread the mixture out to season it to taste with salt and pepper.
3. Shape balls a little bigger than traditional meatballs, pressing firmly so that they do not fall apart later.
4. Cut pieces of mantellina, stretch them out on the table and put a ball of meat on each.
5. Close each piece, wrapping the meat well.
6. Leave the figatells to rest in the fridge until the moment you eat them.
7. When you are going to eat them, cook them on the griddle with a few drops of extra virgin olive oil until they are well browned on the outside on both sides.

Sources

Figatells o fardeles (Directo al Paladar, receta de Pakus):
https://www.directoalpaladar.com/recetas-de-carnes-y-aves/receta-figatells-fardeles-preparacion-elaborada-carne-cerdo-que-triunfa-valencia-aragon