



## Kefta tajine (meatballs)

**ingredients:** 750 g beef • 250 g lamb • 5 garlic cloves • 1 bunch coriander • 1 bunch parsley • 3 sprigs mint • 3 sprigs marjoram • 1 teaspoon ground pepper • 1½ teaspoons salt • 1 egg  
For the sauce: olive oil • 500 g tomatoes • 1 onion • 2 peppers • 1 teaspoon cumin 1 teaspoon cinnamon • 1 tablespoon mild paprika • 8 eggs

### Preparation

Mince the beef and lamb together with the garlic, coriander, parsley, mint and marjoram in two batches in the R5 Plus cutter bowl, at a speed of 1,500 rpm to obtain a smooth-textured stuffing.

Carefully combine with the spices (1 teaspoon salt, pepper, cumin, cinnamon, paprika) and 2 eggs.

Form this mixture into meatballs.

Peel and slice the onions, cut the tomatoes into quarters and slice the peppers.

Fry them in olive oil over a low heat for 25 minutes. Season with salt.

Arrange the meatballs on top of the vegetables and cook for a further 5 minutes.

Just before serving, break an egg into each tajine and cook for 3 minutes.