

BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

Bombas

BY CHEF MARTY SLAVIN

(Makes 12) Bombas

2 lbs. peeled potatoes
cut into chunks

2 tsp. salt

8 oz. ground pork, beef, chorizo
or combination of all three

1 chopped small yellow onion

1 finely chopped small
green pepper

1 minced garlic clove

5 oz. diced tomatoes

½ tsp. cumin

½ tsp. oregano

½ hot paprika or cayenne pepper

1 cup all-purpose flour

2 beaten eggs

1 cup panko breadcrumbs

Sauce

3 roasted and seeded
red peppers

2 garlic cloves

3 tsp. paprika

2 tbsp. ground cumin

2 tbsp. ground fennel

1 tsp. hot paprika or cayenne

½ tsp. sale

2 tsp. sugar

1 cup plus ¾ cup olive oil

¾ cup plus 2 tbsp. red wine
vinegar

Directions

Boil the potatoes in salted water till fork tender. Drain. In large bowl, add potatoes and 2 tsp. salt. Mash well and set aside to cool.

In a large saucepan, make the Bombas stuffing by adding the ground meat and brown for five minutes. Add onion, green pepper and garlic and fry for another minute. Add tomatoes and cook for approximately 5 minutes. Add salt, cumin, oregano and paprika/cayenne. Continue cooking uncovered, until all the liquid is absorbed; around 15 minutes. Remove from heat and put meat in separate bowl.

Build the bombas by making an egg shaped with potatoes, put meat stuffing in middle and seal. Coat each bombas with flour, then egg, then panko. Place on a baking sheet and cook for 25 minutes in a 400°F oven, turning halfway though, until crispy and brown.

To make sauce, add roasted red peppers, garlic, paprika, cumin, fennel, hot paprika/cayenne, salt, sugar, olive oil and vinegar. Puree until smooth, then season to taste.