

Andalucian pinchitos morunos

These spicy kebabs are popular in Andalusia and originate from the era when the Moors occupied Spain. It works superbly with pork, chicken or lamb. Marinate the meat as far in advance as possible. This recipe is adapted from one in the fantastic Moro restaurant cookbook.



1kg diced pork leg, lamb leg or chicken breast meat
salt and pepper

Marinade:

a large pinch of saffron, infused in 4 tbsps boiling water from the kettle

1 heaped tsp coriander seeds

1 heaped tsp cumin seeds

1 heaped tsp fennel seeds

4 garlic cloves, crushed to a paste

leaves from a bunch of oregano, finely chopped

2 fresh bay leaves, finely chopped

2 tpsps sweet smoked Spanish paprika

2 tbsps red wine or sherry vinegar

2 tbsps olive oil

1. Spread the meat out over a dish or board and sprinkle evenly with salt and pepper to season.
2. Infuse the saffron in the boiling water in a little cup and set aside. Toast the coriander, cumin and fennel seeds lightly in a dry pan then grind coarsely with a mortar and pestle. Crush the garlic and mince the herbs. Now mix all the marinade ingredients together in a bowl.
3. Add the meat to the marinade and mix well. Leave for several hours in the fridge.
4. Remove meat from the fridge one hour before grilling. Thread cubes of meat onto skewers. (See picture above.)
5. Get your cast iron grill pan or outdoor charcoal grill really hot. Grill kebabs for several minutes on each side until slightly charred on the outside and *just* cooked through to the centre. Serve immediately.