



Bunso Meatballs With Cinnamon Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

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- Meatballs Mixture Combine in:
- 300 grams ground Beef
- 200 - 300 grams ground pork
- 1 pc. fresh red hot chilli, sliced very fine
- ½ of small red bell pepper
- ½ of small green bell pepper
- 1/8 teaspoon Muskatnuss, powder
- 1/8 teaspoon ground black pepper, powder
- ½ Cup spring onion, sliced1 egg, beaten
- 1 tablespoon Knorr seasoning / Or: Maggi broth cube
- 1 teaspoon oyster sauce
- 1 teaspoon worcester sauce
- 1 - 2 tablespoons flour
- 1 - 2 tablespoons breadcrumbs

Instructions

Prepare:

- Baking pan, rub ½ tablespoon oil to avoid burn.
 - 1 - 2 glass water, add water when meatballs is lightly brown
 - Preheat Oven: 180°C
 - Baking Time: 60 to 70 minutes
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Saute:

- 1 tablespoon cooking oil Or: butter
- 2 cloves garlic, chopped
- 2 pcs Medium sized onions, chopped

Thickening and spice:

- 1 tablespoon cream cornstarch, dispersed in water
- 1 - 2 stalks cinnamon
- ½ - 1 teaspoon brown sugar
- 1 tablespoon spring onion, sliced / or schnittlauch

Cooking Procedure:

1. In a saucepan saute garlic, and onions, stir fry until golden brown. Let it cool, then combine into meatball mixture and form into balls.
2. Arrange in a baking pan and bake.
3. When meatballs lightly brown pour in water and cinnamon stalks, and turn occasionally.
4. When almost done add sugar, cream cornstarch and spring onions.
5. For the Sauce; correct seasoning with salt and pepper to taste.

Garnishing:

Cucumber, sliced strips

Kain Tayo! Enjoy Your Meal ! Guten Appetit! Bon Appetit!