

# Lamb Meatballs with Tomato and Date Chutney and Sumac Yogurt paired with Davis Estates Merlot

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## INGREDIENT

### Lamb Meatballs

½ cup finely diced onion  
1 large egg  
½ teaspoon fresh ground cumin  
¼ teaspoon ground cinnamon  
1 cup fresh bread (torn and soaked in milk for 1 minute)  
¼ cup fresh mint, chopped  
1¼ teaspoons salt  
½ teaspoon black pepper  
1 lb ground lamb  
1 tablespoon olive oil (for cooking)

SERVES: 8

### Sumac Yogurt

2 tablespoons olive oil  
1 small shallot, finely chopped  
1 clove garlic, finely chopped  
1 tablespoon ground sumac  
2 cups greek yogurt  
salt and pepper

### Tomato and Date Chutney

3 tablespoons olive oil  
1 onion, chopped  
4 cloves garlic, finely chopped  
½ cup Davis Estates Sauvignon Blanc  
¼ teaspoons saffron threads  
½ tsp smoked paprika  
¼ tsp espelette pepper  
¼ cup sherry vinegar  
5 tomatoes, peeled, seeded, and chopped  
4 oz dates, pitted, seeded and chopped  
salt and pepper to taste

## METHOD:

### Lamb Meatballs

- Preheat oven to 350°F (175°C).
- In a bowl, mix together onion, soaked and drained bread, egg, cumin, cinnamon, mint, salt, and pepper.
- Add ground lamb and mix gently by hand until evenly combined.
- Shape into 1-ounce balls.
- Heat a large sauté pan over medium heat. Add olive oil and brown the meatballs for 3 minutes.
- Turn meatballs over and finish cooking in the oven for 4-5 minutes until cooked through.
- Keep warm until ready to serve.

### Sumac Yogurt

- Heat olive oil in a skillet over medium heat.
- Add shallot and garlic, cook gently until soft and translucent (do not brown).
- Add sumac and cook for 1 more minute. Allow to cool.
- Stir into Greek yogurt and season with salt and pepper.

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**Tomato and Date Chutney**

- In a small saucepan, heat olive oil over medium heat.
- Sauté onion and garlic until soft.
- Add saffron and white wine, reduce until almost dry.
- Stir in paprika, espelette, tomatoes, dates, and sherry vinegar.
- Simmer for 5 minutes. Adjust seasoning to taste.

**To Finish**

On a warm plate, spread a generous amount of sumac yogurt. Place three meatballs on top. Garnish with a spoonful of chutney. Serve immediately with a glass of Davis Estates Rhys Merlot.