

# Morañego stew



## Provincia

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## Ingredients

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(For 4 persons)

For the chickpeas:

- 300 g of chickpeas.
- 60 gr of bacon.
- 400 g of lamb.
- 50 g chorizo.
- Salt.

For the filling:

- 2 eggs.
- 1/2 tablespoon of chopped parsley.
- 2 tablespoons of white wine.
- 1 clove of garlic, minced.
- 2 tablespoons of olive oil.
- Crumbled bread.
- Salt.

For the soup:

- 100 g of noodles.
- Stale bread.
- Salt.

## Preparation method

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Put the chickpeas to soak the night before. The next day drain them, wash them and cook them with plenty of water (putting them in the water when it is hot without boiling). Add the bacon, the meat of lamb and the chorizo. The cooking will be slow, for about 3 hours approximately (depending on the hardness of the chickpea).

To make the stuffing: beat the eggs and add the garlic very chopped, parsley, crumbled bread, white wine and salt making a mass to then form oval balls of the size of a soup spoon. Fry them in a little oil and add to the stew about 30 minutes before the end of cooking.

Finally the soup, strain the broth of the chickpeas and bring to a boil. Once boiling, add noodles and sliced bread cooked over low heat 15 minutes.

For the presentation, serve the chickpeas with the meat, the chorizo, the bacon, and the stuffing. Serve the soup separately.