

## Moroccan veal skewers

### For 4 people

■ 1,76lb of veal, 1 large onion, 1 tablespoon of paprika, 1 dessertspoon of caraway powder, 3 tablespoons of peanut oil, some leafs of parsley, some leafs of coriander, some leafs of mint, salt and black pepper.

■ Cut the meat in pieces, peel and chop finely the onion, mix oil with paprika and cumin, and put all these ingredients to be macerated during 2 hours.

■ Make the skewers with the meat. Add salt and pepper.

■ Cook them under all the faces on the barbecue during ten minutes.

■ Chop parsley, mint, and the coriandre, and strew in the skewers.

