RECIPE

SMOKED SHOTGUN SHELLS WITH GROUND VEAL

Stuffed pasta tubes with juicy ground veal and melted mozzarella, wrapped in smoky bacon. With a glossy coat of BBQ sauce, these shotgun shells make a hearty BBQ appetizer. This recipe makes 60 shells, three per person.



INGREDIENTS

For 20 people

Baking and cooking times apply to the original quantity.

- 60 dry cannelloni tubes
- 2 kg ground veal
- 500 g grated mozzarella
- 5 small onions, finely chopped
- 5 cloves garlic, finely chopped
- 10 tbsp sweet and spicy BBQ rub
- 60 long slices of streaky bacon
- 500 ml BBQ sauce
- 150 ml veal stock, cooled
- pepper to taste

HOW TO MAKE SHOTGUN SHELLS WITH GROUND VEAL

1. Mix the ground veal with the onion, garlic, mozzarella, BBQ rub, veal stock and pepper.
2. Stuff the dry cannelloni all the way through with the meat mixture.
3. Wrap each tube tightly in bacon and cover the ends of the pasta as much as you can.
4. Cover the shells and leave them in the fridge for 6 to 8 hours, so the pasta can soak up moisture.
5. Set up the BBQ for indirect cooking at 150 °C (300 °F).
6. Add a small chunk of apple or cherry smoking wood.
7. Cook the shells indirect for about 60 to 75 minutes.
8. Check that the pasta is soft and the veal has reached an internal temperature of at least 70 °C (158 °F).
9. Brush the shells with BBQ sauce and let it caramelise for another 10 minutes.
10. Rest the shells for 5 minutes and serve them warm.