



Pinchos Morunos Goat Skewers

Pinchos Morunos are inspired by Moorish cuisine, and are popular in the Andalusia and Extremadura regions of Spain. Serve the skewers with a green salad, lemon wedges, crusty bread and aioli

Serves: 6
Prepare: 30 Minutes
Cook: 30 Minutes
Difficulty: easy

Ingredients

- 600g–800g diced goat meat

For The Marinade

- 1 teaspoon hot or sweet pimentón (Spanish paprika)
- 1 teaspoon ground cumin
- 1 teaspoon dried oregano
- 1/2 teaspoon ground fennel seeds
- 1 garlic clove, crushed
- 1 tablespoon olive oil

Method

1. Mix together all the ingredients in a bowl and use to marinate the diced goat meat.
2. Leave to marinate for at least an hour. Anything up to 24 hours (in the fridge) is fine – the meat will just take on more flavour.
3. Thread the marinated meat onto skewers and season with salt and pepper.
4. Cook over a hot barbecue, under a grill or in a griddle pan for about 3–4 minutes on each side – you want them to be just cooked through and still juicy on the inside, although they can be cooked as pink as you like. *Use 1 tbsp oil (if frying, not grilling or cooking on the BBQ)
5. Serve the skewers with a green salad, lemon wedges, crusty bread and aioli.