



Apritos marinated with cola and roasted coriander



15 minutes



10 persons



Ingrediënten

- 40 apritos
- 1 l cola
- 1.5 soup spoons coriander seeds

Bereiding

Sauté the coriander seeds in frying a pan and put these in the mortar. Finely crush the coriander seeds and add half of them to the cola.

Boil the cola to 1/5 volume and allow it to cool.

Brush the Apritos with the cola syrup and place them in the grill.

Grill the Apritos both sides for ± 6 minutes.

Sprinkle with some coriander on top and serve.

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