

Main:

Bocconcini-Stuffed Meatballs with Tomato Sauce

Preparation time:

15 minutes

Serves 6 Gameday Freaks:

Ingredients

1 tablespoon milk

1 slice white bread, crust removed, torn

700g ground pork

1 teaspoon fennel seeds

1 teaspoon dried chilli flakes

4 cloves garlic, crushed

sea salt and cracked black pepper

24 baby bocconcini

2 tablespoons olive oil

2 x 400g cans cherry tomatoes

1 teaspoon caster (superfine) sugar

2 teaspoons red wine vinegar

finely grated parmesan, to serve

Gameday Recipes

Method

Place the milk and bread in a bowl and set aside for 5 minutes or until milk is absorbed. Add the pork, fennel, chilli, half the garlic, salt and pepper and mix well to combine. Roll the mixture into 24 balls and press a bocconcini into the centre of each meatball

Heat 1-tablespoon oil in a large non-stick frying pan over high heat and cook the meatballs for 4-5 minutes, turning occasionally, or until cooked through. Add the remaining oil and garlic and cook for 30 seconds. Add the tomatoes, sugar and vinegar and cook for a further 2-3 minutes or until sauce has thickened slightly. Sprinkle with Parmesan to serve. Serves 6.