

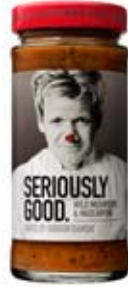


COOKING WITH SERIOUSLY GOOD SAUCES

RUSTIC MEATBALLS WITH TOMATO AND WILD MUSHROOM SAUCE

SERIOUSLY GOOD.

WILD MUSHROOMS AND MASCARPONE
SAUCE BY GORDON RAMSAY



A lusciously creamy sauce that blends porcini and chestnut mushrooms with tomato, mascarpone and parmesan. A real treat.

RUSTIC MEATBALLS WITH TOMATO AND WILD MUSHROOM SAUCE

A warming, hearty dish that likes to walk on the wild side.

Serves 4

INGREDIENTS:

1 jar Seriously Good Wild Mushrooms & Mascarpone sauce

3 tbsp fine breadcrumbs

Milk, enough to cover breadcrumbs

200g minced beef

200g minced pork

Handful of flat leaf parsley, chopped (plus another handful for garnish)

2 tbsp grated parmesan cheese (plus another few tbsp for garnish)

2 cloves garlic, peeled and finely chopped

Sea salt and freshly ground black pepper

Few tbsp plain flour, to coat

Vegetable or olive oil, for frying

First, make the meatballs. Soak the breadcrumbs in the milk in a large bowl for about 5 minutes. Add the minced beef and pork to the bowl along with the parsley, parmesan and garlic. Add a generous pinch of seasoning and mix well, preferably with your hands.

With damp hands, shape the mixture into walnut sized balls, trying not to squeeze them too hard to get a light texture. Place them onto a flat tray until you have no mixture left. Lightly coat the meatballs in the flour.

Heat a thin layer of oil in a wide pan. Fry the meatballs until golden brown all over. Pour in the Seriously Good Wild Mushrooms & Mascarpone sauce and bring to a simmer. Cook gently for another 10 minutes or until cooked through. Add the remaining chopped parsley garnish and take the pan off the heat.

Serve with spaghetti or boiled basmati rice garnished with a sprinkling of parmesan.

SERIOUSLY GOOD, SERIOUSLY SPEEDY... WILD MUSHROOMS & MASCARPONE PASTA

Alternatively, warm a jar of Seriously Good Wild Mushrooms & Mascarpone sauce gently in a pan, stirring occasionally – then simply stir through cooked pasta. For an indulgent finishing touch, add a few drops of truffle oil.

**SERIOUSLY GOOD SAUCE
FOR A SERIOUSLY GOOD CAUSE**
Every jar helps Comic Relief



**COMIC
RELIEF**