



MAN SIZED MEATBALLS

SAUCE

3 cloves garlic, crushed
1/2 red onion, finely diced
5 - 6 basil leaves
100g bacon, cubed
1 carrot, 1cm dice
1 celery, 1cm dice
1/2 capsicum, diced
1 green chilli, deseeded,
finely sliced
1 bay leaf
2 tbsp tomato paste
1/2 cup tomato passata
1/2 cup chicken stock
Knob of butter
Salt & pepper

MEATBALLS

400g beef mince
1/2 cup fresh breadcrumbs
1/2 red onion, finely diced
1/2 bunch parsley, chopped
1/2 clove garlic, grated
2 tbs Worcestershire sauce
1 tsp Tabasco sauce
Salt & pepper

FILLINGS

Stenby and Caprino Romano mixed together.
2 hard-boiled eggs

METHOD

To make the sauce, melt butter in pot over medium heat.

Sweat onion and garlic. Add bacon and cook for a further few minutes until nicely coloured. Add carrot, celery, chilli, capsicum, basil leaves and bay leaf. Season with salt and pepper.

Add tomato paste and fry off for a minute or so. Pour in stock and tomato passata.

Reduce heat and simmer for 10 to 15 minutes or until vegetables start to soften and sauce thickens.

Meanwhile, in a large mixing bowl combine all ingredients for meatballs.

Mix well with your hands and divide into 2 even portions. Shape into balls. Insert thumb into the ball and gently create a space for the filling. Place the egg and a mix of Stenby and Caprino Romano cheese in the cavity, then mould the mince to cover the hole.

Transfer sauce to an oven proof baking dish. Arrange meatballs on top and drizzle with olive oil.

Transfer to a preheated oven at 180C for 10 to 15 minutes or until meatballs are crispy and golden.

Serve immediately.

