

New York Meatball's



'New York' meatballs – recipe courtesy of Joe Harding from Farming the Wild

(Prep time: 15 Minutes)

(Cooking time: 1 Hour)

(Serves 2 – 4 Persons as a main or 4 – 8 Persons as a starter)

A stunning dish from Mike's friend and colleague Jo Harding which can be enjoyed as a starter with bread, or as a main with pasta, polenta or rice. It's quick to make, especially if you have made batches of Mike's Tomato and green sauces. Can be used with any species of deer, but this time we've chosen muntjac.

Ingredients

- 400ml Mike's tomato Sauce
- Mike's green sauce (to garnish)

Meatballs

- 500g muntjac mince
- 250g Ricotta cheese
- Generous pinch sea salt and ground black pepper
- Handful parsley, finely chopped

- 75g good grating pecorino or parmesan cheese
- 2 garlic cloves, grated

Method

1. Thoroughly mix the venison, cheese, salt and pepper, parsley and garlic until evenly combined.
2. Roll the mix between your hands to form 5-centimetre balls. Place on a plate ready for cooking.
3. Heat Mike's tomato sauce in a pan and add the meatballs (do not sear the meatballs, place in the tomato sauce raw). Simmer on a low heat for 45-60 minutes.
4. Place 2 to 3 meatballs in a dish, spoon over some of the tomato sauce and garnish with Mike's green sauce (or chopped parsley/coriander and basil).
5. Grate a little parmesan cheese over and serve.

Copyright Deer Box 2021

www.deerbox.co.uk