



quality pork cuts
from Cookstown



lovingly
prepared by
our chefs



for recipes you
can enjoy and
try at home!



meatballs in a spicy tomato sauce

with mozzarella
and linguini pasta

let's cook...

1. Combine all of the meatball ingredients into a food mixer and mix for about 2 minutes or until the mixture looks well combined.
2. Roll the mixture into 20 x 50g balls. Place on a roasting tray and place in the fridge for 15 minutes to chill.
3. Place the meatballs into a pre-heated oven at 200°C/175°C Fan and cook for about 15 minutes. Remove the meatballs and pour over the pasta sauce and sprinkle with cheese. Place back into the oven and cook until the sauce is piping hot and the cheese is melted.

time to dish up...

Serve with the pasta of your choice
and garlic bread.

ingredients

for the meatballs

- 780g Cookstown pork sausage meat
- 120g Cookstown ham – diced
- 25g tomato purée
- 6g garlic purée
- 2g fennel seed
- 7g lemon zest
- 3g rosemary
- 12g basil
- 20g bread crumbs
- 15g water
- Salt and pepper to taste

for the sauce

- 300g of grated mozzarella cheese
- 1 jar of spicy tomato pasta sauce

serving suggestion

- Linguini pasta
- Garlic bread

↑
serves 6

