



We were gifted some outstanding Cheese which originally came from Paxton and Whitfield. Certainly the best Cheese we've had in the last few years and it would have been well beyond our budget if it hadn't been a gift. So armed we a 'Yellow Sticker' 0.88p pack of Beef mince, this was Sue's creation.

Ingredients for the Meatballs:-

Extra Mature Brie Cheese crumbled
Beef mince
Mixed Herbs
Garlic Salt
Salt and Pepper
Oil to fry

Ingredients for the Sauce:-

1 large Onion, chopped
Salt, pepper and Onion Salt to season
2 cloves of Garlic, crushed
½ a tube of Tomato Purée
1 tin of chopped Tomatoes
1 tsp of mixed Herbs
1 tsp of Oregano
2 Bay leaves

Oil

Method for the Meatballs:-

- (1) Mix the Herbs and Seasoning into the mince and kneed well by hand.
- (2) Form a small pate in your hand and press the crumbled Cheese into the middle.
- (3) Roll into a ball so that the Cheese is totally encapsulated.
- (4) Set aside.
- (5) When your sauce is nearly ready to serve fry the Meatballs in small batches turning regularly so the they are browned on all sides and the Cheese has melted in the middle.
- (6) Place under the grill on a medium heat until you are ready to plat up.

Method for the Sauce:-

- (1) Fry the Onion in a little oil until soft.
- (2) Season with Salt, Pepper and Onion salt.
- (3) Add the crushed Garlic.
- (4) Add the tinned Tomatoes and Tomato Purée and simmer for about 10 minutes.
- (5) Add a little water if the sauce seems too thick.
- (6) Add the mixed herbs, Oregano and Bay leaves and simmer for a further 30 minutes.
- (7) Remove the Bay leaves before serving.

To serve:-

We served ours on Rice Noodles.

- (1) Add the Noodles to Salted boiling water and stir gently until they return to a simmer.
- (2) Drain once softened and run a kettle of heated water over to wash the starch out.
- (3) Make a nest of Noodle in the middle of the plate.
- (4) Add the Meatballs and arrange on the top of the Noodles.
- (5) Spoon the Sauce over the top.
- (6) Garnish with a little grated Italian style Cheese and a fresh Basil leaf.

Although this would normally be out of our budget of was a really flavoursome treat for us.