



## SPAGHETTI WITH WILD MEATBALLS

### LADY AND THE TRAMP

Do you remember that romantic moment in Lady and the Tramp with the delicious plate of spaghetti? Here comes a recipe for you to cook it yourself. I minced some roe deer meat for this recipe, but I can recommend all types of red wild meat.

## SPAGHETTI WITH WILD MEATBALLS

### Ingredients

#### For the Meatballs:

- 500 g wild meat
- 1 onion, finely chopped
- 2 cloves garlic, chopped
- 2 tbsp capers, finely chopped
- 100 g Parmesan, finely grated
- 100 g Breadcrumbs
- 1 free range egg
- Fresh herbs, finely chopped
- Salt & pepper
- 50 g butter for frying

#### For the Sauce:

- 1 onion, finely chopped
- 1 clove garlic, pressed
- 1 can chopped tomato
- 2 tbsp tomato puree
- 3 fresh tomatoes, finely chopped
- 1 tbsp capers, chopped
- 200 ml venison or beef stock
- 100 ml of red wine
- Fresh thyme
- Salt and pepper

#### Not to forget:

- 600-800 g of spaghetti
- fresh grated parmesan

### Method

If you find wild meat to lean with to less fat, use 300 g wild meat and 200 g high quality free range minced pork. Wild meat is usually lean meat and will therefore be drier than for example minced beef.


First, finely chop the onion, capers and garlic, and put in a bowl. Add finely chopped fresh herbs, egg, parmesan, breadcrumbs, salt, pepper and meat. Mix well together.

To prepare the tomato sauce, chop the onions and garlic and fry on low heat in a pot with olive oil until softened. Add rest of the ingredients and let it simmer for 20 min.

Meanwhile, heat up butter in a pan. Next, shape the meatballs with a tablespoon to the size you want and fry them on medium heat for about 5 minutes on each side. Turn them over frequently while cooking. To make sure that they are cooked through, roast the meatballs in the oven at 200°C for about 15 minutes.

In the meantime, cook the spaghetti. Mix tomato sauce and pasta, and top with wild meatballs, freshly grated parmesan and some fresh herbs.

Happy cooking & Bon appétit.

 35-45 min.