

## Rustic Meatballs, Wild Mushroom Sauce

Serves 4

Preparation time: Approx 30 mins

### Ingredients:

1 jar Seriously Good Wild Mushrooms & Mascarpone Sauce  
280g venison mince  
100g pumpkin (1cm dice)  
4 tbsp fine breadcrumbs  
Milk, enough to cover breadcrumbs  
4 tbsp flat leaf parsley (chopped)  
2 tbsp grated parmesan (plus another few tbsp for garnish)  
2 cloves garlic (peeled, finely chopped)  
Sea salt and freshly ground pepper  
4 tbsp plain flour, to coat  
Vegetable or olive oil, for frying



### Method:

- 1 First, pan fry the pumpkin until soft in a little oil.
- 2 To make the meatballs, soak the breadcrumbs in the milk in a large bowl for about 5 minutes. Add the minced venison to the bowl along with 2 tbsp of the chopped parsley, 2 tbsp of the grated parmesan, the cooked pumpkin and garlic. Add a generous pinch of seasoning and mix well, preferably with your hands.
- 3 With damp hands, shape the mixture into walnut sized balls, trying not to squeeze them too hard to get a light texture. Place them onto a flat tray until you have no mixture left. Lightly coat the meatballs in the flour.
- 4 Heat a thin layer of oil in a wide pan. Fry the meatballs until golden brown all over. Pour in the Seriously Good Wild Mushrooms & Mascarpone sauce and bring to a simmer. Cook gently for another 10 minutes or until cooked through. Add the remaining chopped parsley and take the pan off the heat. Serve with spaghetti or boiled basmati rice garnished with a sprinkling of parmesan.

**Tip:** Best eaten immediately, but if making for a lunch box, can be made the night before. Keep chilled overnight, transport carefully!

### Autumnal Tip:

Try adding a few handfuls of spinach in the last few minutes of cooking for a fresh, seasonal taste.

These Seriously Good Sauces are for a Seriously Good cause.

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