



FAITH SHIRAZ PORK AND FENNEL MEATBALLS WITH CAVOLO NERO ON POLENTA

Serves 4

500g Pork mince

1 Tablespoon dried oregano

1 Tablespoon fennel seeds

1 Tablespoon olive oil

1 Brown onion, finely chopped

4 Garlic cloves, thinly sliced

1 Long red chilli, thinly sliced

6 Anchovies, roughly chopped

700g Jar tomato passata

2 Tablespoons red wine vinegar

½ Bunch cavolo nero, stems removed, thinly sliced

50g Parmesan, finely grated

2 Cups chicken stock

¾ Cup instant polenta

20g Butter

1. Preheat oven to 180°C. Combine pork mince, oregano and fennel seeds in a large bowl. Roll into 3cm meatballs. Heat one tablespoon of oil in a large frying pan over medium-high heat. Cook meatballs for 1-2 minutes or until browned all over. Remove meatballs from the pan and set aside.

2. To the same frying pan add onion and cook for 3-4 minutes or until softened. Add garlic, chilli and anchovies and cook for 30 seconds or until fragrant. Add tomato passata and vinegar and bring to the boil. Return meatballs to the pan and stir through cavolo nero. Sprinkle over half the parmesan. Bake for 10-15 minutes or until cheese has melted and meatballs have just cooked through.

3. Meanwhile, place stock in a medium saucepan and bring to the boil over high heat. Gradually whisk in polenta. Reduce heat to medium and simmer, stirring constantly, for 2-3 minutes or until thickened. Remove from heat and stir in butter and remaining parmesan. Keep warm.

4. Divide polenta between serving bowls and top with meatballs.