



The Hungry Guest

PASSATA MEATBALLS WITH BEETROOT AND CELERIAC GRATIN

SERVINGS: 4

PREPPING TIME: LESS THAN 30 MIN

COOKING TIME: 1 - 1.5 HOURS

INGREDIENTS

Meatballs:

250g The Hungry Guest beef mince
250g The Hungry Guest pork mince
½ x Onion, diced
2 x Garlic cloves, finely chopped
20g Tarragon, chopped
1 x Egg
Salt and pepper
½ Jar The Hungry Guest Passata

Beetroot and Celeriac Gratin:

1 x Small Mereworth celeriac, peeled and sliced thinly
1 x Mereworth Beetroot, peeled and sliced thinly
½ x Onion, thinly sliced
250g x Cream
150g x Milk
Pinch Nutmeg
100g X Sussex charmer cheese
Salt and pepper

1 x bag of Mereworth Salad leaves
The Hungry Guest Honey and mustard dressing
Salt and pepper

DIRECTIONS

For the meatballs:

Combine all the ingredients in a bowl and mix well. Shape the mix into 25g balls. Heat the passata in a pan and place the meatballs inside. Bring the sauce to the boil and then reduce the heat to simmer for 20 minutes.

For the gratin:

Preheat a fan oven to 175 degrees C.

Layer the sliced celeriac, beetroot, and onion into a baking dish. Lightly season each layer.

Heat the milk, cream, and nutmeg and pour over vegetables. Cover with foil and bake for 1 hour, or until the vegetables are tender. Finish with cheese and put under a hot grill to caramelise the cheese.

For the salad:

Prepare and wash the salad leaves.

Dress with Hungry Guest Honey and mustard dressing and season.