

Roasted Veal Meatballs, Mushrooms & Parmesan Cream



Serves 3 - 4

Prep 15 mins

Cooking 25 mins

Easy

Ingredients

500g minced veal
1 onion, finely chopped
small bunch of parsley
1 lemon, zested
250g chestnut mushrooms, halved
1 tbsp olive oil
3 tbsp medium sherry
100g crème fraîche
2 tbsp Parmesan, finely grated

1. Heat oven to 200C/fan 180C/gas 6. Tip the veal, onion, half the parsley and lemon zest into a food processor, with some salt and pepper if you wish, then pulse until well mixed.
2. Shape the meat into 25-30 balls and put in a large roasting tin. Arrange the mushrooms in a separate roasting tin or ovenproof frying pan, drizzle with the oil, salt and pepper. Roast the meatballs for 25 minutes, adding the mushrooms on the shelf below after 10 minutes.
3. Transfer the mushroom tin to the hob. Stir in the sherry and crème fraîche and bring to a gentle simmer. Stir in the parmesan then add the meatballs. Sprinkle over the remaining parsley, roughly chopped. Serve with spaghetti.