Veal Meatballs Linguini with Tarragon

Serves 4   **Prep 30mins**   **Cook 30 mins**   **Easy**

Ingredients

150g brown breadcrumbs
150ml milk
25g butter
25g wholemeal flour
200ml stock
400g tin chopped tomatoes
2tbsp tomato puree
1tsp sugar

1tbsp finely chopped fresh tarragon
1 large onion chopped
450g veal mince
1tsp paprika
4 tbsp olive oil
pack of fresh linguini
salt & pepper
fresh tarragon sprigs to garnish

1. Place the breadcrumbs in a bowl, add the milk and set aside to soak for 30 mins.

2. Melt half the butter in a pan. Add the flour and cook, stirring constantly, for 2 mins. Gradually stir in the stock and cook, stirring constantly for a further 5 minutes. Add the tomatoes, tomato puree, sugar and tarragon. Season and simmer for 25 mins.

3. Mix the onion, veal mince and paprika into the breadcrumbs and season to taste. Shape the mixture into 14 meatballs.

4. Heat the oil and the remaining butter in a frying pan and fry the meatballs, turning frequently, until brown all over. Place them in a deep casserole, pour over the tomato sauce, cover and bake in a preheated oven at 180C/Fan 160C/gas 4 for 25 mins.

5. Bring a large saucepan of lightly salted water to the boil. Add the linguini, bring back to the boil and cook for about 3 minutes or until tender but still firm to the bite. Serve the meatballs and their sauce with the linguini, garnished with the tarragon sprigs.