

Korean Inspired Meatballs with Spiced Marinara Sauce - Edd Kimber

Serves 4-6

125g fresh breadcrumbs
150ml whole milk
300g pork mince (about 20% fat)
300g beef mince (about 20% fat)
1/2 an onion, finely diced
1 large egg
1 tbsp sesame oil
1 tbsp soy sauce
2 tsp gochugaru (korean red pepper flakes)
1 tbsp finely minced garlic
1 tbsp finely minced ginger

Gochujang Marinara Sauce

2 tbsp olive oil
1/2 an onion, finely diced
2 garlic cloves, finely crushed
1 tbsp gochujang (korean fermented chilli paste)
1x400g can chopped tomatoes

To assemble

Sliced mozzarella
Sliced spring onions

For the meatballs add the breadcrumbs to a bowl and pour over the milk, pressing onto the bread with a wooden spoon to encourage it to soak up the milk. Set aside for 10-20 minutes to soak.

Preheat the oven to 210°C (190°C Fan) and pour a thin layer of oil into a large roasting tray. Place the tray into the oven whilst you make the meatballs so that the oil is nice and hot.

To a large mixing bowl, add the meat, the soaked breadcrumbs and the remaining meatball ingredients. Use clean hands to mix everything together, using a squeezing motion to ensure everything is evenly distributed. Divide and roll the meatball mixture, into balls that are a little larger than golf balls and set onto a tray until you've made all of them. These meatballs are moist and to help them form a crust, and to prevent them falling apart, I like to coat the outside in a little flour. I dredge the meatballs in flour, as if I were about to coat them in egg and breadcrumbs ahead of deep-frying. You don't need a lot of flour, just a very light coating all over the meatballs.

Remove the roasting tray from the oven and carefully transfer the meatballs to the tray. Bake in the oven for about 10-15 minutes or until the meatballs are evenly browned.

Whilst the meatballs are baking, make the tomato sauce. Add the oil to a saucepan and place over low/medium heat. Add the onion and cook until soft and translucent, about 10 minutes. Add the garlic and cook for a minute, or so, before adding the gochujang and stirring together until evenly mixed with the onions. Add the tomatoes to the pan and then fill up the can with water and add this to the pan as well. Cook at a simmer, for about 15 minutes, or until the sauce has reduced and is a thick pasta sauce consistency. Once both the meatballs and the sauce are ready combine the two and stir so that the meatballs are completely covered in sauce. Because the meatballs are being served as a sandwich, the sauce should just be enough to coat the meatballs, if serving with pasta you can double the sauce recipe.