



WINESMITHS X JESSIE SPIBY

MOROCCAN SPICED LAMB MEATBALL SUBS

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SACRIFICE NOTHING.

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PAIR WITH:

**Winesmiths Organic Cabernet Sauvignon,
around a warm bonfire with friends.**

Think bonfires, winter coats and friends. Nothing says good times around a campfire like a giant meatball sub and a glass of red. Am I wrong? - *Jessie*

SERVES: 4 | TIME:30-40 minutes

INGREDIENTS

4 x crusty rolls, or one large
sourdough baguette
1-2 cups of grated cheese
(aged cheddar or manchego)
1/2 cup of grated mozzarella

SUGO

1/4 cup olive oil
1 medium onion, finely diced
4 cloves garlic, finely sliced
1 jar passata
1 tsp smoked paprika
1 tsp ground cumin
1/2 tsp ground cayenne pepper
1 bay leaf
2 tbs parsley leaves, chopped
2 tbs coriander leaves, chopped

MEATBALLS

800g Organic lamb mince
1 tbs ground cumin
1 tbs sweet paprika
1 tsp sea salt flakes
4 cloves garlic, finely chopped
2 tbs parsley leaves, chopped
1/2 lemon, juiced
1 egg
2 tbs olive oil
1 bottle 2
2 garlic cloves
1/4 cup red wine vinegar
Salt and pepper

METHOD

Heat the olive oil in a heavy-based pot over medium heat, add the onion and cook until translucent, about 5 minutes. Add the garlic and cook for another couple of minutes, stirring often so the garlic doesn't burn.

Add the passata and remaining Sugo ingredients to the pan, reduce to low heat. Season with salt and pepper. Gently simmer while you prepare the meatballs or for at least 15-20 minutes.

Add all the meatball ingredients into a bowl and mix thoroughly using wet hands. Season with salt and pepper, then roll into golf ball size balls.

Preheat a heavy-based frypan on medium heat, lightly grease with oil. Cook the meatballs, turning occasionally, for about 5-6 minutes, or until almost cooked through and caramelised. Once all the meatballs are cooked add them to the sauce to finish cooking for about 10-15 minutes.

Prepare the subs. Preheat oven to 180°C or grill to medium-high.

Toast the rolls uncut for 5 minutes until crispy and warm. Slice baguette or rolls in half, spoon in meatballs and top liberally with sauce. Generously pile cheese on the other side and bake or grill until cheese is melted and the bread looks toasted.

**Jessie's tip: you can prepare the meatballs the day before, the sauce can be cold or hot to make the subs.*

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