



GAME MEATBALLS IN BEAN AND RED WINE SAUCE

INGREDIENTS

700g mixed game mince
350g sausage meat
350g minced bacon
or gammon
100g roughly-
chopped chestnuts
2tsp fresh thyme
2 finely-sliced onions
2 finely-chopped
garlic cloves
35g plain flour
100ml red wine
1.5l dark chicken stock or
game stock
125g cooked
cannellini beans
125g cooked kidney beans
60g butter
Vegetable oil

**6 portions (five meatballs
per person)**

Prep time 35 minutes

Cook time 40-55 min

Put the game mince, sausage meat, minced bacon, chestnuts and thyme into a bowl. Mix well, season and roll into 50g meatballs – you should get 30.

Fry the meatballs in 30g of butter and a little oil to give them a bit of colour but don't cook them any further. Remove from the pan and put aside.

In an ovenproof dish, using the remaining butter, fry the onions until soft and golden brown; then add the garlic and cook for another 3 minutes. Add the flour, stir well and cook for a further 5 minutes. Stir in the red wine and the stock. Stir continuously until you have a smooth, light sauce.

Add in the meatballs, cover and place in the oven at 180°C for 10 minutes. Then, mix in the beans and put back in oven. Cook uncovered for a further 8 minutes.

Remove from oven and serve with mashed potato or fresh bread.