

Pork Meatballs with Massaman Curry Sauce

This recipe was inspired by the lovely Ozzie chef Bill Grainger but we've adapted things. It's been a firm favourite of ours for as long as we can remember. The flavours are just incredible and it makes the perfect casual supper 'dish with a difference.' It's spicy, but only mildly so, as well as aromatic, rich and satisfying. It also uses pork mince, which isn't expensive. So if you're looking for a dish with maximum impact and minimum cost, this is it.



DETAILS

- Prep time: 30 mins
- Cook time: 50 mins
- Total time: 1 hour 20 mins
- Serves: 4 generously

INGREDIENTS

For the meatballs (*this is enough for approximately 16 meatballs*)

- 600g minced pork
- 1 medium onion, grated
- 1 large egg, lightly beaten
- 50g fresh white breadcrumbs
- 1 red chilli, de-seeded and finely chopped
- 2 tsp grated fresh ginger
- 1 tsp garam masala
- 2 tbsp chopped fresh coriander (including stalks)
- salt & pepper
- grapeseed oil

For the curry sauce

- 2-3 tbsp massaman curry paste
- 2 tsp grated fresh ginger
- 400g tinned chopped tomatoes
- 400ml coconut milk
- 200ml chicken stock
- 1 tbsp lemon juice
- 2 tsp soft light brown sugar

To serve

- 3-4 tbsp cashew nuts, toasted and roughly chopped
- 2 tbsp fresh coriander, leaves picked, roughly chopped
- Steamed basmati rice

METHOD

Pre-heat the oven to 220°C / 425F / Gas 7.

For the meatballs, place all the meatball ingredients except the oil in a large mixing bowl and mix together well with your hands. With wet hands, shape the mixture into balls (the size of golf balls) and place in a large roasting tin. Drizzle a small amount of oil onto each meatball. Transfer the tin to the oven and bake for 15-20 minutes or until the meatballs are golden brown.

Meanwhile, for the curry sauce, heat a large frying pan over a medium heat. Place the curry paste and ginger into the pan and cook, stirring, for 1-2 minutes. Add the tomatoes and cook, stirring occasionally for another 2-3 minutes. Add the coconut milk and stock and bring to the boil. Lower the heat to medium and simmer for a further 15 minutes or so to reduce the sauce down by about a third.

Add the meatballs to the sauce, stir to coat and simmer for a further 20 minutes. Gently stir in the lemon juice and sugar.

Serve the meatballs in the curry sauce over steamed rice, garnished with the cashew nuts and fresh coriander.

