

PORK AND PAPRIKA MEATBALLS IN A CREAMY TOMATO SAUCE

WITH SPIER SEAWARD PINOTAGE



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TO MAKE POSITIVE SOCIAL AND ENVIRONMENTAL CHANGE.



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SERVES 4

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When the mercury drops, the ultimate comfort is freshly cooked meatballs – especially when they're swimming in a creamy tomato sauce! Our version of this classic dish is tender, super tasty and easy to make. They're a great partner with the Seaward Pinotage. This medium-to-full bodied wine has abundant notes of cherry and mulberry and a richly complex palate.

INGREDIENTS

For the sauce:

- 30ml olive oil
- 1 clove garlic, finely grated
- 2 cans whole tomatoes, pureed in a blender
- 10ml sugar
- 5ml smoked paprika
- 250ml fresh cream
- salt and pepper, to taste

For the meatballs:

- 500-600g pork mince
- 1-2 slices white bread, processed to crumbs (about 1 cup)
- ½ cup spring onions, finely sliced (plus extra for serving)
- 5ml ground cumin
- 5ml smoked paprika
- rind of a small lemon, finely grated
- ½ teaspoon salt
- black pepper, to taste
- olive oil, for frying

To serve:

- 500g pasta, freshly cooked and drained

METHOD

Prepare the sauce: in a medium saucepan, heat the oil and fry the garlic for 30 seconds. Add the pureed tomatoes, sugar, and paprika, and bring to a simmer. Turn the heat to low and cook for 15 minutes, then add the cream and season with salt and pepper. Cook for another 10 minutes, then remove from the heat and set aside.

Prepare the meatballs: In a medium/large mixing bowl, add the mince, crumbs, spring onions, cumin, paprika, lemon rind, salt and pepper. Mix well using electric beaters or a wooden spoon. Use a spoon to scoop portions of the mixture into clean hands, then roll into balls (slightly bigger than golf balls) and set aside.

In a large pan, heat the oil over medium heat and add the meatballs. Fry until golden brown on multiple sides, turning often, then pour the sauce all over and continue to simmer over low heat until the meatballs are just cooked (about 10-15 minutes).

Serve hot over freshly cooked pasta, scattered with sliced spring onion.



Spier Seaward wines can be tasted and purchased at the farm in Stellenbosch, and are widely available in stores and online at shop.spier.co.za

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