

COVER RECIPE

Bowled over

Spaghetti and meatballs gains new-found cred thanks to Eugenio Maiale of Sydney's A Tavola.

Spaghetti con polpette

Prep time 45 mins, cook 1 hr 25 mins
(plus soaking, cooling)

Serves 6

500 gm dried spaghetti

Salsa al pomodoro

80 ml (1/2 cup) olive oil

1 garlic clove, finely chopped

1/2 tsp dried chilli flakes

1.5 litres (6 cups) tomato passata

200 ml chicken stock

10 basil leaves, torn

1 tsp dried oregano

80 ml (1/2 cup) extra-virgin olive oil

Polpette

1 1/2 slices crustless white Italian bread
(about 80gm), coarsely torn

100 ml milk

2 tbs olive oil

1/2 onion, finely chopped

1 garlic clove, finely chopped

3 slices mild pancetta, coarsely chopped

1 anchovy fillet, finely chopped

1 rosemary sprig

75 ml dry white wine

150 gm each minced pork, minced veal and
minced chicken thigh

1 1/2 cups (loosely packed) flat-leaf parsley

25 gm each finely grated parmesan and
pecorino, plus extra to serve

1/2 tsp finely grated nutmeg

1 For salsa al pomodoro, heat olive oil in a saucepan over medium heat, add garlic and chilli, cook until garlic starts to colour (1-2 minutes). Add passata, stock and basil, bring to the boil, reduce heat to low, add oregano, simmer until thick (45 minutes-1 hour). Remove from heat, add extra-virgin olive oil and season to taste.

2 For polpette, combine bread and milk in a bowl, set aside until bread softens (5 minutes). Meanwhile, heat oil in a frying pan over low heat, add onion and garlic, stir occasionally until tender (7-10 minutes). Add pancetta,

Spaghetti con polpette



anchovy and rosemary, cook until anchovy dissolves and pancetta is tender (8-10 minutes). Deglaze with wine, cook until liquid evaporates (3-5 minutes), set aside to cool in a large bowl (discard rosemary sprig). Squeeze excess milk from bread (discard milk), add to onion mixture with pork, veal, chicken, parsley, cheeses and nutmeg, stir to combine, season to taste and roll into walnut-sized balls. Cover and refrigerate until required.

3 Preheat oven to 160C. Place polpette in a baking dish to fit snugly. Pour over salsa al pomodoro, cover with foil, bake until polpette are cooked through (35-45 minutes).

4 Meanwhile, cook spaghetti in boiling salted water until al dente (8-10 minutes). Drain, toss through polpette and sauce, season to taste and serve hot with grated parmesan and pecorino.



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