

Slow & Wild

adventures in food

SUSSEX VENISON MEATBALLS



Succulent Italian style Southdowns game & pork meatballs with parmesan. Slow baked in a five bean, rich & herby tomato sauce.

TO COOK:

Best oven cooked from frozen (55mins):

Preheat oven to 180°C (fan.) Remove outer sleeve and pierce small hole in film cover. Place on baking tray and cook in middle of oven for 55 minutes. Remove from oven and carefully peel away the film.

If cooking from defrosted (30 mins):

Bake for 30 minutes, or reheat gently in a lidded saucepan adding water as needed.

Caution:

Hot steam may be released when removing film.

INGREDIENTS:

73% sustainable venison, pork, bread crumb (**wheat**), **egg**, **milk**, lemon zest, herbs, tomato, onions, celery, garlic, **parmesan**, barlotti bean, butter bean, red kidney bean, black bean, chick pea, **anchovy**, beetroot powder, veg oil, black pepper, salt, sugar.

ALLERGEN INFORMATION:

Allergens, including cereals containing gluten, are listed above in bold. Produced in small batches in a kitchen that handles peanuts.



Chefs Tip

Serve with fresh pappardelle pasta, grated lemon zest, parsley & garlic (gremolata).
Or... a crisp green salad and fresh grated parmesan.



Tray manufactured from 85% recycled plastics

KEEP FROZEN -18°C

IF DEFROSTED KEEP REFRIGERATED & CONSUME WITHIN 48 HRS