

PREPARATION TIME
10 minutes

COOKING TIME
25 minutes

SERVES
4 people



INGREDIENTS

For the rissoles

- 2 chicken breast or 500g chicken mince (double if not using pork)
- 500g pork mince
- 1 tbsp mixed herbs
- 1 tsp garlic powder

For the sauce

- 2 tbsp dried mushrooms
- 1 tsp butter
- 2 shallots, finely diced
- 2 garlic
- 200g mixed mushrooms, rough chopped
- A few sprigs of thyme
- 1 lemon
- 4 tbsp **Rodda's Cornish clotted cream**
- 2 tsp Dijon mustard
- 1 tbsp Worcester sauce

METHOD

Preheat the oven to 180c fan, gas mark 3.

Start by making the rissoles. If using chicken breasts, with a large knife, finely chop the chicken breast until it resembles mince (or put in a food processor until minced) and place in a mixing bowl (add pork mince if using) then add mixed herbs, garlic powder and season.

Mix thoroughly with your hands, then combine and shape into 6 large balls and place on a tray, then into the fridge until you need them.

To make the sauce, first pour enough boiling water over the dried mushrooms to cover and leave to stand for 5 mins to rehydrate.

Meanwhile, in a deep saucepan, heat the butter on medium high until melted and sizzling, add the shallots and garlic, and cook gently until they are soft and translucent, stirring often to stop them catching.

Once softened add the fresh mushrooms and continue to cook for 7-8 minutes until the mushrooms soften. Then add the thyme, lemon zest, Worcester sauce, turn the heat down and simmer for 5 mins more.

To cook the rissoles, heat a large frying pan on a medium high heat with 1 tablespoon of oil, then add the rissoles, three at a time and cook until browned all over, turning occasionally to ensure all sides are browned. Place onto a baking tray and repeat this step until all rissoles are browned. Once completed, place in the oven to cook for 8 minutes.

To finish the sauce. Add in the dried mushrooms and their water to the pan, then fold in the Rodda's clotted cream, and bring to a simmer, then season. Add in the meatballs and add a splash of water if you prefer a thinner sauce. Serve with pasta, mash potatoes, roasties and green vegetables.