

Meatball and Mushroom Tagliatelle - adapted from a recipe from the BBC

- 1 onion, finely chopped
- 2 garlic cloves, crushed
- 2 tbsp oil
- 2 tbsp wholegrain mustard
- 400g mushrooms, larger ones sliced
- ½ tsp smoked paprika
- 1 tbsp plain flour
- 400g beef stock
- 150ml brandy
- 2 tsp Dijon mustard
- 1 tbsp tomato paste
- 300ml sour cream
- Cooked and buttered tagliatelle, tossed in poppy seeds
- 1 pack pre-prepared meatballs

Method

1. Heat oil and cook meatballs in small batches until well browned – set aside and keep warm.
2. Gently cook the onion and garlic in 1 tbsp oil until really soft.
3. Add the mushrooms over a very high heat until the mushrooms are turning golden. Lower the heat and stir in the tomato paste, paprika and flour for 1 min.
4. Stir in the stock and brandy, and bring to a simmer, scraping up any bits stuck in the pan. Bring to the boil, then stir in wholegrain mustard, Dijon mustard and sour cream. Reduce heat and simmer the sauce until it has reduced again and is a good consistency.
5. Return the meatballs and simmer gently until they are cooked through.
6. Serve immediately with tagliatelle.