

Ingredients

75 g peppered salami, finely chopped
450 g minced beef
3 garlic cloves, crushed
30 ml (2 tbsp) chopped parsley
50 g fresh white breadcrumbs
125 g Parmesan cheese, freshly grated
salt and pepper
1 egg
45 ml (3 tbsp) olive oil
250 g dried pasta shells or twists
1 kg passata (thick tomato juice)
30 ml (2 tbsp) chopped basil or parsley
400 g mozzarella cheese, diced

Method

Combine the salami, minced beef, garlic, parsley, breadcrumbs and 50 g of the Parmesan in a large bowl. Season liberally with salt and pepper. Add the egg and sufficient water to bind the mixture - about 100 ml. Mix the ingredients together thoroughly with your hands, then shape into walnut-sized balls. Place on a tray and chill in the refrigerator for 30 minutes. Heat the oil in a non-stick frying pan and fry the meatballs in batches for about 5 minutes until golden brown and cooked through. Cook the pasta in a large saucepan of boiling salted water until al dente (tender but still firm to the bite). Drain well. Mix the pasta with the passata, herbs and half of the mozzarella. Add the meatballs and seasoning to taste. Spoon into a greased 3.4 litre ovenproof dish. Sprinkle with the remaining mozzarella and Parmesan. Bake in the oven at 200 degrees for 30 minutes or until the top is golden brown and bubbling. Serve with a crisp green salad and crusty bread.