



Offal Meatballs, a Cherry Jus & Cauliflower Purée

Delight at dinner time with offal meatballs on a bed of creamy cauliflower purée with a cherry jus

Serves: 4

Prepare: 10 Minutes

Cook: 20 Minutes

Difficulty: medium

Ingredients

For The Offal Meatballs

- 200g [organic shoulder of pork](#), roughly chopped and minced
- 200g [pork liver](#) roughly chopped (as fine as possible)
- 300g [streaky bacon](#) or [bacon lardons](#), finely chopped
- 100g [cooked pork skins](#)
- 2tbsp [beef tallow](#)
- 1tbsp seaweed herb seasoning
- 1tbsp dried parsley
- 1tbsp turkish urfa chilli powder
- 30g black garlic paste

For The Cauliflower Puree

- 1 cauliflower, washed with leaves trimmed off and 2cm of the tough stem cut
- 2tbsps unsalted butter
- 4 medium garlic cloves, thinly sliced
- 1 small banana shallot, roughly chopped
- 250ml double cream
- ½tsp sea salt

For The Cherry Jus

- 400g whole cherries
- 400ml beef stock
- 175ml glass of red wine
- 1 cup water
- meat juices from the offal meatballs

Method

For The Offal Meatballs

1. 2-4 hours before you plan on cooking, salt the pork skins and leave to dry for 2-4 hours. Roast in the oven at 210°C until crispy. Grind in a spice blender until fine in texture
2. Preheat oven to 170°C
3. In a large metal bowl, place your raw minced pork shoulder, bacon, pork skin breadcrumbs, pork liver and spices
4. Mix well with your hands and create little balls within the palms of your hands
5. In a pan of melted tallow gently brown the offal meatballs
6. Place them in an oven proof dish, lined with baking paper and cook for 30 minutes

For The Cauliflower Puree

1. Cut the cauliflower into florets and steam for 4-5 minutes
2. Melt butter in a pan and add the garlic and shallots
3. Cook for five minutes until soft and translucent (stirring frequently)
4. Add the cauliflower and cream, stirring to warm through
5. Add lid and simmer for a further 2-3 minutes
6. Using a blender, blend the cauliflower and cream to form a smooth purée
7. Season with sea salt and serve as a base to the offal meatballs in a large serving dish

For The Cherry Jus

1. Wash your cherries, removing the stems and stones
2. From the oven dish your offal meatballs have been

cooked in, pour the meat juices into pan and add the cherries

3. Add wine and stock and bring to boil
4. Reduce heat and simmer to reduce until a sticky, jammy sauce (make sure you stir frequently so it doesn't burn)
5. Drizzle over the cauliflower and offal meatballs, adding edible flowers if wanted