

# T AND SOUR BALLS

utes  
utes

, finely  
tomatoes  
shly ground  
e  
ed dark

white rice,  
minutes  
umbs  
y pan. Add  
nd cook  
d.  
ed

juice with the  
pepper to taste.  
and brown sugar.  
, uncovered, over  
ve from heat and

a large bowl with  
umbs, remaining  
pepper to taste.  
et hand to clump  
er. Return sauce to



**SHAPE** mince mixture into meatballs about 4cm diameter (roughly the size of a golf ball) and drop them gently into the sauce. Cover and simmer slowly for 30 minutes, gently pushing meatballs around halfway through the cooking so they are thoroughly coated in sauce.

**COOK'S TIP** Serve with braised cabbage, mashed potatoes or spaghetti.



## CHEF Q & A

### DONOVAN COOKE

Executive chef and  
owner, The Atlantic

#### FIRST FIVE THINGS IN MY SHOPPING TROLLEY

Garlic, shallots, pancetta, quality olive oil, French butter.

#### MOST EMBARRASSING PANTRY ITEM

Cheese Whiz and chocolate sauce (for the kids).

#### GUILTY PLEASURE

My wife's Hainanese chicken rice.

#### BEST COOKING TIP

Always, always rest meat before eating it.

#### FOOD DISCOVERY

Native flowers and herbs.

#### MEMORABLE DISH FROM PAST YEAR

Snake soup from Ser Wong Fun, Hong Kong.

#### FAVE COOKING SHOW

Hugh Fearnley-Whittingstall's *The River Cottage*.

#### WHERE I WANT TO EAT NEXT

René Redzepi's Noma in Copenhagen.

#### MELBOURNE'S BEST-KEPT CULINARY SECRET

Milk the Cow fromagerie in St Kilda.

#### MY LAST SUPPER

Pigeon, foie gras and truffle wrapped in cabbage, steamed, served with pomme mousseline.

