Elvea, festa all'italiana

Classic meatballs with tomato sauce

Ingredients for 4 Persons

2 cans	ELVEA tomato cubes with Italian herbs
4 slices	bread
0,50 teaspoons	fennel seed
100 g	ricotta
1	egg
handful	flat-leaf parsley
1 teaspoon	cumin
1 pinch	chili flakes
1 teaspoon	oregano
600 g	mixed ground meat
	pepper
	salt
tablespoons	olive oil
0,50 bottles	red wine
2 dl	beef stock
	parmesan cheese

Preparation

Chop the crumbs of the bread lightly in the kitchen robot, along with the fennel seed.
Mix the ricotta and the beaten egg.
Chop the parsley and mix with the other herbs and minced meat. Season with salt and pepper and mix the bread / ricotta mixture together with the minced meat.
Knead well and leave to rest in the refrigerator for an hour.
Heat a little olive oil in a deep pan.
Roll balls of the minced meat and colour it on a medium heat.
Repeat until all the balls are nicely coloured.
Add the red wine and the beef stock.
Bring to the boil and add the tomato cubes.
Season with pepper and salt.
Cook the balls in the tomato sauce under the lid on low heat for about one hour and a half.
Serve with grated Parmesan cheese and bread or spaghetti.

From " Italia al pomodoro" : Recipes - Harry Belmans , Photos - Heikki Verdurme