



*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





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