



Elvea, festa all'italiana

Vegetable balls



Ingredients for 4 Persons

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|---------------|-----------------------|
| 690 g | ELVEA Passata Rustica |
| 2 heads | salade |
| 4 | eggs |
| 270 g | bread-crumbs |
| 4 tablespoons | olive oil |
| 2 | small shallots |
| 1 | red pepper |
| 2 | orange belle peppers |
| | Provençal herbs |
| | pepper |
| | salt |
| | cayenne pepper |

Preparation

- Discard the outer leaves of the lettuce and cut the rest into large pieces.
- Boil for 4 minutes in 3 dl of boiling water and drain.
- Mix them until they become almost smooth and mix them with the eggs, 250g of breadcrumbs, pepper and salt and cayenne pepper.
- Make balls from the preparation, pull them in the remaining breadcrumbs and fry in the oil until golden.
- Peel the shallots, peel the pepper and finely chop them.
- Remove the seeds from the peppers and cut them into pieces.
- Pour the shallots, peppers, peppers and Passata into the pan of the balls and simmer for 15 minutes.
- Season with the Provençal herbs.

