MEATBALLS IN A CASSEROLE



Menù Ingredients

250 g (6 meatballs) Polpette alla Pomodorina - Meatballs with Pomodorina Sauce - S72
to taste Olio extravergine di oliva - Extra Virgin Olive Oil - EKC
to taste Origano macinato (Oregano crushed) - 1228
to taste Pepe nero macinato (Ground black pepper) - 1229
to taste Profumoro - Profumoro Herbs Salt - P81X

Ingredients

to taste Stale Bread
to taste Scamorza cheese

Chef: Salvatore Coppola

Method

Slice the stale bread, arrange it on a baking tray with olive oil and Profumoro, and toast in the oven at 180°C for 3–4 minutes. Place the scamorza cheese at the bottom of the casserole dish, add the Meatballs in Pomodorina Sauce with their sauce and heat in a conventional oven at 180–190°C for 8–10 minutes. Serve with toasted bread croutons.

Gluten Free Method

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