

MEATBALLS IN TOMATO SAUCE



Menù Ingredients

10 g Fiokki - Fiokki Potato Flakes - PC0
400 g Pomodorina - Pomodorina sauce - CA1
50 g Salsa di fuoco - Spicy sauce - C57
to taste Sale alle erbe - Herbs and Spices Salt - PGO

Ingredients

300 gr mincemeat
to taste Fresh parsley
30 gr Parmigiano Reggiano cheese

Chef: Monica Copetti

Gluten Free

Method

Prepare the mixture by adding the herb salt, the Salsa di fuoco and the Fiokki di patate to the mincemeat and mixing. Make small balls each weighing about 10g. Cook for 10/15 minutes adding the Pomodorina. The meatballs in tomato sauce can be used as a dressing for tagliatelle previously cooked in boiling salted water or served accompanied by polenta.