

MEATBALLS WITH ROAST POTATOES



Chef: Leonardo Pellacani

Method

Cut the potatoes into wedges. Put them in an oven dish, drizzle with oil and sprinkle with Profumoro herb salt and rosemary. Cook in the oven at 200°C for 15 minutes. Heat the meatballs in a saucepan for a few minutes. Arrange the meatballs and potatoes on a plate. To finish, flavour the meatballs with the spices and a sprig of thyme.

Menù Ingredients

1.100 g Èpolpettealsugo - S7QX

800 g Patate pronte al naturale (Potatoes naturally preserved, ready to serve) - Z62

Q.B. Profumoro - Herbs Salt - P81X

Ingredients

Thyme