



Meatballs with Gratinated Mozzarella

Baked Meatballs with Mozzarella – Meatballs in Tomato Sauce

 Easy  4 Servings  60 min.



When meatballs and mozzarella come together in a bed of tomato sauce, they're not just meatballs—they're juicy, Mediterranean-style polpette di carne. Delizioso! And possibly the most delicious thing meatballs can become. Quick to prepare and perfect for any occasion.

Ingredients

250 g ground pork
250 g ground beef
2 balls of mozzarella
1 handful of basil
1 onion
100 ml milk
1 package Oro di Parma
Sugo Herb Tomato Sauce
(400 g)
15 black olives
1 egg
Breadcrumbs as needed
White bread or a stale roll
(from the day before)
2 tbsp extra virgin olive
oil, salt, and freshly
ground pepper

Step 1: The Preparation

First, cut the white bread into small pieces and soak them in the milk. In the meantime, chop the onions and roughly dice the mozzarella. Cut the olives into small pieces as well, and finely chop the basil.

Step 2: The Meatballs

Now you can get to work shaping the meatballs. First, combine the onions, egg, olives, and basil with the ground meat in a bowl, and season the mixture with salt and pepper. Add the soaked white bread and mix the entire mixture well with breadcrumbs. From this mixture, form small meatballs—about the size of a chestnut—and brown them on all sides in a skillet with hot olive oil. Next, add the package of Oro di Parma Sugo Herb Tomato Sauce to the meatballs in the skillet and heat it through. Last but not least, add the mozzarella cubes. Now place the pan in the oven at 180–220 °C for about 15–20 minutes. Your wonderfully fragrant, baked meatballs are ready. Buon appetito!

Used products:



Diese und weitere leckere Rezeptideen findest du auf:
www.rodiparma.de/italienische-rezepte