

# Italian veal meat balls, candied cherry tomato sauce, basil, ricotta

Recipe for 12



## Description

Bring some Italian sunshine in your kitchen.

## Ingredients

### Meatballs

- 500 Gr Ground veal
- 75 Gr Ricotta
- 1 Unit(s) Shallot
- 2 Slice(s) Soft bread
- 20 Ml Milk
- 2 Clove(s) Garlic
  
- Salt and pepper

### Garnish

- 0.50 Bunch Basil
  
- Salt and pepper

## Preparation

- Preparation time **30.00 mins**
- Preheat your **Oven** at **400.00 F°**

### Prep

Peel and finely cisel the shallots.

Peel and chop the garlic

Peel and mince the onion.

Dice the bread crumb, mix with a bit of milk.

Cisel the basil.

### Tomato sauce

- 2 Tray(s) Cherry tomatoes
- 1 Unit(s) Red onion
- 30 Ml Olive oil
  
- Salt and pepper

### Meat balls

In a bowl, mix all the ingredients with salt and pepper. Make 12 meat balls rolling the meat into your hands.

In a hot skillet with a dash of olive oil, brown the meat balls.

Put on a baking tray and bake for 5 minutes in the oven.

### Tomato sauce

In a pot with oil, sauté the red onions. Add the cherry tomatoes, lower the heat and let simmer for 3 to 4 minutes.

Pour in a blender, add 3 basil leaves, mix and keep aside warm.

Keep few basil leaves aside for garnish.

### Plating

In your plate, pour some tomato sauce, add a meat ball and garnish with basil on top.

**Bon appétit!**