



Meatballs in fresh tomato sauce recipe

Ingredients

For the meatballs:

- 400g minced beef
- 100g pork mince
- 50g breadcrumbs
- ½ tsp garlic puree
- Pepper
- 1 small, finely diced onion

For the sauce:

- 400g chopped tomatoes
- 100g tomato puree
- 1 small onion - roughly chopped
- 2 celery stalks – roughly chopped
- 1 carrot – washed/unpeeled, roughly chopped
- ½ tsp garlic
- Mixed herbs
- A pinch of sugar
- Seasoning
- 1 tablespoon of cornflour mixed in a little bit of cold water to thicken

Method

1. Bind all the meatball ingredients together in food processor and mould into golf sized meatballs. Bake in the oven for 15 minutes and leave to one side.
2. Fry off the onions in a little olive oil and add carrot and celery.
3. Once the onions are lightly browned, add all tomatoes/puree/herbs/seasoning and 1 pint of hot water and simmer for 30 minutes.
4. Add the cornflour to thicken the sauce and simmer further for 5 minutes.
5. Blend the sauce using a hand blender to achieve a smooth texture.
6. Place the meatballs in an ovenproof dish and cover with the sauce.
7. Bake in the oven for 20 minutes and serve with pasta or spaghetti.