



Delicious meatballs from Trento

Ingredients

600 gr. of beef 400 gr. of peeled tomatoes Cirio 100 gr. of chopped almonds 1 glass of dry white wine 2 eggs 1 onion breadcrumbs milk flour parsley oil (for frying) olive oil salt pepper

Preparation

1. Get a large bowl in which Place all ingredients: meat, eggs, ground almonds, chopped parsley
2. Wet the bread with a little milk, squeeze it and add it to the bowl
3. Add salt and pepper and mix all the ingredients until it forms a smooth paste with which you will make into balls of medium size
4. Dredge in flour and fry in oil for a few minutes
5. Remove them and place on a plate lined with paper towels to remove grease
6. Chop the onion and brown in a large pan with 2 tablespoons olive oil
7. Add the peeled tomatoes chopped, add salt and pepper and cook for about ten minutes.
8. Join the tomatoes and the meatballs, sprinkle with white wine, and cook again for about ten minutes
9. Turn off the heat and sprinkle with chopped parsley
10. Serve the meatballs with tomato sauce

