

# Crushed tomatoes, veal meatballs with mascarpone and fresh basil |

Recipe for 12 tapas

## Description

Delicious veal meatballs and a bright tomato sauce.

## Note

You can easily replace the meat balls with sausage stuffing.

## Ingredients

### Meatballs

- 100 Gr Shallot
- 600 Gr Ground veal
- 200 Gr Mascarpone cheese
- 2 Unit(s) Egg
- 10 Gr Salt
- 1 Pinch(es) Nutmeg

### Tomato sauce

- 12 Unit(s) Italian tomatoes
- 6 Clove(s) Garlic
- 24 Leaf(ves) Basil

## Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **350 F°**

### Tomato sauce

Slice the tomatoes to 1cm thickness and lay them side by side on a baking tray. Sprinkle with chopped garlic, salt and pepper. Cook for about an hour at 350°C. Add the basil when you remove the tomatoes from the oven and then mix it all together in a stand mixer.

### Meatballs

Finely chop the shallots and place them in a mixing bowl with the rest of the ingredients. Mix until all the ingredients are well combined and make balls of approximately 30g. In a skillet with oil, color the balls on each side and then transfer to an oven proof tray. Finish cooking them in the oven for about 12 minutes.

**Bon appétit!**