

Polpette di carne ; grilled beef meatballs with rosemary, Vin Santo sweet onion

Recipe for 4 portions

Description

A very simple recipe that will amaze! Small beef balls flavored with rosemary and pancetta cooked on the grill. As a garnish, a delicious onion confit with sweet Tuscan wine.

Note

If you can't find Vin Santo, replace with another sweet white wine.

Ingredients

Meatball

- 300 Gr Ground beef
- 50 Gr Pancetta
- 12 Sprig(s) Rosemary
- 2 Clove(s) Garlic

Garnish

- 1 Large Onion
- 250 Ml Vin Santo
- 2 Sprig(s) Parsley

Preparation

- Preparation time **30.00 mins**
- Preheat your **barbecue** at **500.00 F°**

Preparation

Chop the garlic and pancetta.

Finely chop the onion.

Chop the parsley.

Remove half of the leaves from each sprig of rosemary starting at the base. Chop the rosemary leaves and keep the stems for the skewers.

Onions

Place the chopped onion in a small saucepan with a drizzle of olive oil and the Vin Santo.

Cook over medium heat until the liquid has completely evaporated. Season with salt and pepper.

Meatballs

In a bowl, place the ground beef, pancetta, garlic and rosemary.

Season generously with salt and pepper, then separate into 12.

Shape the meatballs and stick a sprig of rosemary in each.

Grill for ten minutes and serve with onion confit.

Bon appétit!