

## Meatballs with Velluto Napoli tomato sauce

### Υλικά

#### For the meatballs:

- 500g ground beef
- **62g Combi Meatball (Art. 45512)**
- 125ml water
- 12ml sunflower oil

#### For the sauce:

- **400g Velluto Napoli Tomato Sauce (Art. 55228)**
- 30ml olive oil
- **5g Garlic Paste (Art. 55014)**
- Salt, pepper
- Thyme or oregano

### Instructions

#### For the meatballs:

1. In a bowl, combine the Combi Meatball with water and let it hydrate for 5 minutes.
2. Add the ground beef and sunflower oil. Knead until fully combined.
3. Shape into meatballs (about 30g each) and fry at 170°C (338°F) for 3–4 minutes until golden brown.



For the sauce:

1. In a pan, heat the olive oil and sauté the Garlic Paste.
2. Add the Velluto Napoli Tomato sauce, season with salt, pepper, and thyme or oregano. Simmer for 5 minutes.

To serve:

Spread the sauce on the plate and top with meatballs. Garnish with fresh thyme or oregano. Serve with fries or feta cheese.