

ALBONDIGAS WITH SPICY TOMATO SAUCE



USED BRESC PRODUCTS



Bresc Chimichurri herb mix 450g



Bresc Chopped shallot 1000g



Bresc Erbe Italiano 450g



Bresc Garlic chopped 1000g



Bresc Garlic chopped 450g



Bresc Green & red chilli WOK 450g

INGREDIENTS

10

For the albondigas

- 1250 g mince, 50% beef and 50% pork
- 50 g Bresc Garlic chopped
- 50 g Bresc Shallot chopped
- 25 g Bresc Erbe Italiano
- 8 g Bresc Ras el hanout
- 25 g Bresc Red chilli puree
- 8 g smoked paprika powder
- 3 egg
- 125 g breadcrumbs
- 1,25 dl white wine
- salt and pepper

For the sauce

- 10 Bresc Peeled garlic cloves
- 50 g Bresc WOKchilli
- 25 g Bresc Red chilli puree
- 100 g Bresc Shallot chopped
- 5 tins peeled tomatoes
- 50 g Bresc Chimichurri
- 3 handful parsley, chopped
- olive oil
- salt and pepper

PREPARATION METHOD

For the sauce, braise the shallot in the olive oil with the garlic puree, allowing it to brown lightly. Add the peeled tomatoes, WOKchilli and red chilli puree and heat thoroughly. Puree the mixture lightly, but keep the coarse texture. Season with salt, pepper and the chimichurri.

For more piquancy, add a little cayenne pepper while it cooks. Mix all the ingredients for the albondigas well and shape it into small balls. Fry them in hot oil until they are golden-brown. Pour the sauce over them and cook the balls briefly until they are done. Serve and sprinkle the parsley over them.



Bresc Ras el hanout spice
mix 450g



Bresc Red chilli puree
450g