



RECIPE CARDS

GRANDMA'S MEATBALLS
AND TOMATO SAUCE



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GRANDMA'S MEATBALLS AND TOMATO SAUCE



Kitchen Equipment needed and Tools

- Pepper mill
- Cutting board
- Kitchen knife
- One 12 inch sauté pan
- One deep sauté pan or dutch oven/casserole
- Kitchen towels
- Kitchen spoons for stirring
- Cheese grater
- Stand up mixer with paddle attachment (suggested)
- Mixing bowl

GRANDMA'S MEATBALLS AND TOMATO SAUCE



INGREDIENTS for Tomato Sauce

3 Large garlic cloves, minced
1/2 CUP extra virgin olive oil
1 TSP cracked black pepper
1 TSP kosher salt
1 TSP granulated sugar
16oz canned crushed plum tomatoes
1 bunch of fresh basil

DIRECTIONS

Add olive oil, pepper, salt and garlic in a large pot or dutch oven, non-stick preferred.

Cook the garlic on medium-low until lightly golden brown. Add in the tomatoes and keep fire on medium heat until the tomato sauce starts to boil. Lower to medium-low and continue cooking, stirring every 3-5 minutes, making sure the tomatoes do not stick to the bottom.

Cook time is about 20-30 minutes.

Remove from heat and add in sugar and basil leaves. Add salt and pepper to taste.

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INGREDIENTS for Meatballs

- 1.5 LB ground beef 80/20
- 4oz whole milk ricotta cheese
- 1.5 CUP parmesan cheese, grated (set some aside for final touches)
- 1.5 CUP panko breadcrumbs
- 1 Egg
- 3 large cloves of garlic, minced
- 2.5 shallots or ¼ cup onion, finely minced
- 2 TBSP extra virgin olive oil
- 1 TSP Salt
- 1/2 TBSP black pepper
- 2.5 CUPS finished tomato sauce
- 1 bunch parsley, chopped for garnish
- Extra virgin olive oil, for drizzling
- 1 LB dry pasta

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DIRECTIONS

Place all ingredients (except for the pasta, tomato sauce, parsley and extra virgin olive oil) in a medium-size bowl or stand up mixer with paddle attachment and mix thoroughly until completely combined and the mixture is firm.

Coat your hands in olive oil and form the meatballs slightly bigger than a golf ball, about 1.5-2oz each. In a 12 inches Pan, sear the meatballs with a touch of extra virgin olive oil. A light sear on each side to firm up the meatballs will be plenty.

Heat the tomato sauce in a saucepan over medium heat and drop the meatballs into the sauce. Add enough water (about 1/2 cup) to allow the sauce to reduce and simmer but not so much that the sauce is totally liquid.

Cook for about 10 minutes on one side before turning the meatballs over to cook for another 10 minutes, using a spoon to cover the meatballs with the sauce as they simmer.

Remove from heat and let rest for 5 minutes.

Cook dry pasta in hot, salted boiling water for 8-10 minutes and finish in the sauce. Top with chopped parsley, grated parmesan and a drizzle of extra virgin olive oil.

Allergens: Dairy, Gluten.

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