Spicy meatballs

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Ingredients

Dumplings

- Olive oil
- 500 g ground pork
- 500 g ground beef
- 150 g fresh white bread (baton), only pulp, without crust
- 2 cloves garlic
- A handful of finely chopped fresh parsley
- 100 g finely grated parmesan
- 2 M size eggs
- Salt and freshly ground pepper, cayenne pepper flakes

Sauce

- 800 g canned good quality chopped tomatoes in their own juice
- 500 g tomato passata (crushed tomatoes) if you don't have it, just use more canned tomatoes
- Olive oil for cooking
- Half a teaspoon of dried cayenne or your favorite chili pepper
- Fresh basil leaves for garnish

Instructions

Dumplings

1. Heat the oven to 200 degrees. While the oven is heating, mix all the ingredients well in a bowl. Knead until the mass becomes smooth and does not stick to your hands. Form small balls with wet hands. Place the balls in a baking tray lined with baking paper and slightly oiled (a spray is very useful). Bake for 12 minutes.

Sauce

2. Put all the ingredients in a saucepan, bring to a boil, reduce the heat and heat for 10 minutes.

Stew and serve

3. Carefully put the meatballs in the sauce, cover the pan with a lid and simmer for half an hour on low heat. Once in a while, move the pan and turn the balls.

4. You can eat it with fresh white bread, but it tastes best with spaghetti. Just cook the spaghetti according to the instructions on the package, put it in a deep dish and top it with spicy meatballs with tomato sauce.

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