

Bocconcini-stuffed Meatballs with Tomato Pesto Sauce

Ingredients

- 1 cup of Italian bread crumbs
- 1 pound ground beef mince
- 1 pound of pork or veal mince
- 2 garlic cloves, minced
- A generous handful of chopped parsley leaves
- 1/2 cup of La Casa Del Formaggio Grated Parmesan + plus enough to serve
- 1 egg
- Garlic salt
- Freshly cracked black pepper
- 20 La Casa Del Formaggio Bambini Bocconcini balls
- Enough extra-virgin olive oil to brush the tops of meatballs
- 1 can of Italian crushed tomatoes
- 3 tbsp of pesto sauce
 - Or make your own by blending:
 - 2 cups fresh basil leaves packed
 - 1 tbsp toasted pine nuts
 - 1/4 cup La Casa Del Formaggio Grated Parmesan
 - 2 tbsp extra-virgin olive oil
 - 1 minced garlic clove
 - A dash of salt



Directions

1. Preheat the oven to 220°C.
2. Add the following in a mixing bowl: the bread crumbs, ground meats, minced garlic cloves, the chopped parsley, grated parmesan, the egg, and garlic salt and pepper. Mix to combine. Take a handful of meatball mix in your palm and flatten it, nestle a bambini bocconcini ball into the center, and roll the meat around it, making 20 meatballs total. Transfer the stuffed meatballs to a rimmed baking sheet as you roll them. Coat the balls in olive oil and roast for 18 to 20 minutes until they are firm and browned.
3. About 10 minutes before the meatballs are done, pour the canned tomatoes into a small skillet and mash them with a potato masher or wooden spoon. Season with salt and pepper and cook over medium to medium-high heat to thicken them a bit.
4. Blend pesto ingredients if making your own. Add 3 tablespoons of pesto to the tomato sauce, or enough until the flavour is to your liking and colour is still red.
5. When ready to serve, ladle the sauce over meatballs and sprinkle with grated parmesan cheese.