

Home made Fettuccine, crushed tomatoes, veal meatballs with mascarpone and fresh basil |

Recipe for 12 tapas



Description

The flavors of Italy combined on a plate. Fresh pasta, veal meatballs and a bright tomato sauce.

Note

You can easily replace the meat balls with sausage stuffing.

Ingredients

Pasta

- 420 Gr Flour
- 4 Unit(s) Egg
- 60 Ml Olive oil
- 10 Gr Salt

Meatballs

- 100 Gr Shallot
- 600 Gr Ground veal
- 200 Gr Mascarpone cheese
- 2 Unit(s) Egg
- 10 Gr Salt
- 1 Pinch(es) Nutmeg

Tomato sauce

- 12 Unit(s) Italian tomatoes
- 6 Clove(s) Garlic
- 24 Leaf(ves) Basil

Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **350 F°**

Pasta dough

Place all of the ingredients in a food processor and start to mix them all together. Finish the dough by hand and let it rest at least 30 minutes.

Tomato sauce

Slice the tomatoes to 1cm thickness and lay them side by side on a baking tray. Sprinkle with chopped garlic, salt and pepper. Cook for about an hour at 350°C. Add the basil when you remove the tomatoes from the oven and then mix it all together in a stand mixer.

Meatballs

Finely chop the shallots and place them in a mixing bowl with the rest of the ingredients. Mix until all the ingredients are well combined and make balls of approximately 30g. In a skillet with oil, color the balls on each side and then transfer to an oven proof tray. Finish cooking them in the oven for about 12 minutes.

Fettuccine

With the aid of a pasta roller, roll out the dough until it's nice and make sure to have plenty of flour to avoid it sticking. Next, pass it through the pasta machine with the fettuccine attachment. Cook the pasta in a large pot of boiling salted water for about 2 minutes, then strain and sprinkle with olive oil to avoid them sticking together.

Serve the pasta with the meatballs and tomato sauce on top.

Bon appétit!