



Polpete u tocu / polpette al sugo

Ingredients (serves 4)

2 + 3 tbsp olive oil, 1 big onion, 2 garlic cloves, 200 g breadcrumbs, ca. 75 ml milk, 2 eggs, 2 tsp sweet paprika powder, 1 tbsp finely chopped parsley, 40 g grated cheese (pecorino or parmesan-type), 1 tsp + salt, 1/2 tsp + pinch black pepper, 1/2 tsp garlic powder, 550 g doubly-minced meat (half pork, half beef), 200 ml tomato sauce (passata), ca. 400 g skinned diced tomatoes, 150 ml vegetable stock, 1 tsp oregano, a few whole basil leaves

How to

Heat 2 tbsp olive oil in a pan. Add onion, finely chopped, fry on medium heat occasionally stirring until golden (takes about 10 min).

Meanwhile moisten breadcrumbs with milk. Add eggs, stir well. Add paprika, 1 tsp salt, parsley, cheese, 1/2 tsp black pepper, garlic powder and meat, knead well.

Put 1-2 tbsp of the fried onions on a plate to cool down. Add finely chopped garlic cloves to the pan with onions, fry a few minutes, then add tomato sauce, chopped tomatoes, vegetable stock. Stir well, bring to a boil.

While waiting for the sauce to boil, add the cooled onions to the meat mixture and make small meatballs (about 3 cm in diameter), roll in flour, arrange on a plate, cover with clingfilm and put into refrigerator for 30 min.

Reduce the heat for the sauce, add oregano and a little bit of salt and pepper to the sauce, let it simmer for about 45 min. In the last 5 min add a few whole basil leaves to it. Take the meatballs out after 30 min in fridge, heat 3 tbsp olive oil in a wide deep pan, medium to high, but not very high heat. Add the meatballs. Fry 5 min uncovered and 5 min covered without turning, then uncover, turn, again fry 5 min uncovered and 5 min covered, finally a few minutes more uncovered with a few stirs.

Serve with basic mashed potatoes and a nice salad. Dobar tek (Croatian for bon appetit) !