



# RECIPE CARDS

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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
- 1 12 inches Sauté Pan
- 1 Deep Saute' Pan or Dutch Oven/Casserole
- Kitchen Towels
- Kitchen spoons for stirring
- 1 Cheese Grater
- Stand Up Mixer with Paddle Attachment (suggested but not a must)
- Mixing Bowl

# GRANDMA'S MEATBALLS AND TOMATO SAUCE



## INGREDIENTS for Tomato Sauce

5 Large Garlic Cloves, minced  
1/2 cup Extra Virgin Olive Oil  
1 tsp Cracked black pepper  
1 tbsp 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, better if non-stick.

Cook the Garlic on Medium-Low until lightly golden brown, add in the Tomatoes, keep fire on medium till the tomato sauce starts to boil, then lower it to Medium-Low, keep cooking and stir every 3/5 minute to make sure the Tomatoes do not stick to the bottom.

Cook time is about 20/30 minutes.

Remove from heat and add in Sugar and hand-thorn Basil leaves, check Salt and Pepper for more seasoning.

# GRANDMA'S MEATBALLS AND TOMATO SAUCE



## INGREDIENTS for Meatballs

- 1.5 lb. ground Beef 80/20
- 6 oz. whole Milk Ricotta cheese
- 1.5 cup Parmesan cheese, grated plus some for finishing set aside
- 1.5 cup Panko breadcrumbs
- 1 whole Egg
- 4 large cloves of Garlic, minced
- 2.5 Shallots or ¼ cup Onion, finely minced
- 2 tbsp Extra Virgin Olive oil
- 1 tbsp 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 pound Dry Pasta

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## DIRECTIONS

Place all ingredients except for the Pasta, the tomato sauce, the Parsley, and the Extra-Virgin Olive Oil in a medium-size bowl or stand up Mixer with paddle attachment and mix thoroughly until they are completely combined, and the mixture is uniformly firm.

Coat your hands in olive oil, and form balls slightly bigger than a golf ball, about 1.5/2oz each, in a 12 inches Pan, sear the Meatballs with a touch of extra Olive Oil, light sear to firm up the Meatballs will be plenty.

Heat the Tomato Sauce in a Saucepan over medium heat, then drop the Meatballs into the sauce and 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, then turn the Meatballs over and 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. Serve with chopped Parsley and Parmesan on top, and a drizzle of Extra Virgin Olive Oil.

**Allergens:** Dairy, Gluten.

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