



## *Scialatielli with meatballs*

### *Method*

For the meatballs

- 1 Take chopped (pork or beef), 2 eggs, grated parmesan, minced parsley, breadcrumbs, extra virgin olive oil, salt, pepper and bread softened with milk.
- 2 Mix well and make small balls you will cover with breadcrumbs.
- 3 Heat extra virgin olive oil in a pan and brown meatballs until they are golden brown.

For the souce

- 1 Cook tomato, one or two garlic clove, extra virgin olive oil, fresh basil and salt. Cook over low heat for 30 minutes and set it aside.
- 2 In the meantime, cook Meliora Scialatielli, season with salt.
- 3 Once everything is cooked, add meatballs to tomato sauce, cover and cook over low heat for half hour. Once Scialatielli are ready, add to sauce with meatballs.

Ingredients for two people:

- 9 oz - ½ cup Meliora scialatielli
- 1 LB mixed mince of pork and beef
- 33 oz (4 cups) about tomato souce
- 2 whole eggs
- 3 tablespoons grated Parmesan
- cup of milk
- 1.7 oz breadcrumbs
- 1 slice bread
- parsley
- salt
- pepper
- 1-2 cloves of garlic
- a few basil leaves
- extra virgin oil

**MELIORA**  
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