

Spicy meatballs with cherry tomatoes *(Meat main dishes)*



Preparation

Remove the sausage meat from the rind. Add the breadcrumbs to the sausage meat. Mix together well with the grated parmesan. Cut the spring onion into slices and stir into the mixture. Mix it all together with an egg to bind, a little cumin powder, a dash of Tabasco sauce and a splash of white wine. Shape the mixture into little balls and roll in the breadcrumbs. Cut the tomatoes in four and then sauté in a pan, along with Provençal herbs, salt, oil and sugar until softened. Add water if necessary. Fry the meatballs in hot oil and serve with the cherry tomato sauce on the side.

Tips

For this tasty dish of meatballs you can use a particularly sweet variety of tomato, such as those from Pachino in Sicily.

Trivia

Meatballs are undoubtedly a classic of gastronomy all over the world, but the origin of this dish is to be found in Northern Europe.

Information

Preparation 15 minutes

Total Time 10 minutes

Serves X Serves 2 persons

Level of difficulty Easy

la terra di Puglia



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Ingredients

Sausages 200 grams

Eggs 1 unit

Breadcrumbs 50 grams

Parmesan 30 grams

Spring onion 20 grams

Tabasco (To taste)

Cherry tomatoes 100 grams

Cumin (Ground, to taste)

White wine (A dash)

Oil (For frying, as much as necessary)

Sugar (A pinch)

Salt (To taste)