



meatballs in tomato sauce

with PDO huile d'olive d'Aix-en-Provence

Serves 4:

For the tomato sauce:

- 3 cloves of garlic, chopped
- 1 bay leaf
- 2 tbsp **PDO huile d'olive d'Aix-en-Provence**
- 1 large can of whole tomatoes
- ½ tsp paprika
- Salt, pepper

For meatballs:

- 2 slices of white sandwich bread
- 60 ml milk
- 450 g minced veal
- 100 g freshly grated Parmesan
- 1 egg
- 1 tbsp **PDO huile d'olive d'Aix-en-Provence**
- 1 clove of garlic, finely chopped
- 10 g flat-leaf parsley, chopped
- 1 tsp dried oregano
- 1 tsp Espelette pepper
- Salt



Preparation: 25 min

Cooking: 50 min

Prepare the tomato sauce: in a large non-stick pan over medium-high heat, lightly brown the garlic with the bay leaf and paprika in Nîmes PDO olive oil. Add the tomatoes and simmer on low heat for 30 minutes. Crush the tomatoes roughly. Add salt and pepper. Set aside but keep it warm.

Meanwhile, prepare the meatballs: chop the slices of bread finely until they form breadcrumbs. In a large bowl, combine the breadcrumbs with the milk and leave to soak for 5 minutes. Add the rest of the ingredients and mix everything together thoroughly with your hands.

Lightly oil your hands and then shape each meatball using about 2 tablespoons of the meat mixture. Place the meatballs in the tomato sauce. Cover and cook for 10 minutes over medium-low heat, turning them several times while cooking.

Remove the lid and continue cooking for 10 minutes or until meatballs are cooked. Serve meatballs with pasta or with haricot beans.

What about the olive oil?

We advise you to use an intense-tasting PDO huile d'olive d'Aix-en-Provence for its aromas of fresh-cut grass and/or raw artichoke, sometimes rounded off with notes of walnut, fresh hazelnut and red berries.

You can also use one of these PDO olive oils: Vallée des Baux-de-Provence, Nîmes, Haute-Provence, Corse - Oliu di Corsica or Provence.

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