



# MINI SPICY MEATBALLS with PEPPERCORN INFUSED OLIVE OIL

## INGREDIENTS

170 gms. Ground Pork  
140 gms. Ground Beef  
140 gms. Ground Veal  
1/4 cup + 2 Tbsp. SATHYA Peppercorn Infused  
Olive Oil, divided  
1/2 cup Minced Onion  
1/2 cup Breadcrumbs  
1/3 cup Grated Parmesan Cheese  
1/4 cup Finely chopped Flat-leaf Parsley  
2 Garlic Cloves, minced  
3/4 Tsp. Coarse Salt  
1 Large Egg  
1 Jar Tomato based Pasta Sauce



## METHOD

In a large bowl combine Pork, Beef and Veal mince, onion, breadcrumbs, cheese, parsley, garlic, salt, egg and 1/4 cup SATHYA Peppercorn Infused Olive Oil.

Form the mixture into approx. 30 meatballs about 2-3 cm in diameter. In a large frying pan heat the remaining 2 Tbsp. of SATHYA Peppercorn Infused Olive Oil over a medium heat.

Add the meatballs to the frying pan, about 10 at a time so not to overcrowd. Turn the meatballs with a spoon to brown evenly on all sides. Remove from the frying pan and repeat until all meatballs are browned.

Add the Pasta sauce to the frying pan and return the meatballs, stirring well.

Bring the sauce to the boil, reduce heat to low, cover and simmer for approx. 20 minutes to thoroughly cook through the meatballs.