

# Jansz.

## SPAGHETTI WITH MEATBALLS

### INGREDIENTS MEATBALLS

Minced Veal	500GR
Minced Beef	500GR
Ground Pork	500GR
Bacon	300GR
Parmesan Cheese	30GR
Bread	120GR
Salt	42GR
Sour Cream	120GR
Fresh Garlic	30GR
Frying Oil	

### METHOD MEATBALLS

Mix all the ingredients, except the frying oil, in a bowl. When mixed well, create small balls with your hands. Heat a frying pan with the oil and bake the meatballs slowly until golden brown.

### INGREDIENTS SAUCE

Carrots	200GR
Celery	200GR
Salt	16GR
Red Wine	100ML
Fresh Garlic	50GR
Basil	16GR
Peeled Tomatoes	400GR
Onion	200GR
Oregano	8GR
Frying Oil	

### METHOD SAUCE

Chop the carrots, celery, garlic, tomatoes and onions. Add it all to a heated saucepan and bake shortly. Add the rest of the ingredients and let it cook slowly for 20 minutes. Mash and sieve the mixture.

Meanwhile, cook 75 to 100GR of spaghetti per person. Serve the meatballs with the sauce and top it off with parmesan cheese and lemon zest.