



# Basil and Mozzarella Meatballs with Tomato Sauce



DIFFICULTY: EASY



PREPARATION TIME: 15  
MINUTES



COOKING TIME: 45 MINUTES



SERVES: 4-6

## Ingredients

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### Tomato sauce

2 tbsp olive oil  
1 onion, finely diced  
4 cloves garlic, crushed  
2 x 400g cans of crushed tomatoes  
1 tbsp sugar  
1 tbsp balsamic vinegar  
½ a bunch of basil, leaves removed and finely chopped  
30 g butter  
Salt and black pepper

### Meatballs

500 g beef mince  
4 cloves garlic, crushed  
1 brown onion, finely chopped  
½ a bunch of basil, leaves removed and finely chopped  
1 birdseye chilli, finely chopped  
2 tsp ground cumin  
50 g grated mozzarella cheese  
50 g arrowroot  
1 egg  
Salt and black pepper

### For pasta

500 g linguini

## Method

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Heat a large saucepan on Induction level 8 or medium to high on a gas cooktop. Add the oil, onion and garlic and cook until the onion is translucent. Add the tomatoes, sugar and balsamic vinegar, bring to the boil and then reduce to level 5 or a medium heat and simmer for 30 minutes or until sauce thickens. Then add the basil, butter and salt and pepper to taste.

While the sauce is simmering place the mince in a medium bowl, add the remaining meatball ingredients, salt and pepper to taste. Using gloved hands combine the ingredients well.

Preheat oven on CircoRoast 200°C with VarioSteam® high intensity. Roll the mince mixture into balls about 5cm round and place on the universal pan lined with a sheet of baking paper. Cook meatballs for 15 – 20 minutes or until golden. When the meatballs are cooked add to the tomato sauce.

To cook the pasta, use the boost setting on Induction or a high heat on gas to bring a large saucepan of water to the boil. Once the water has boiled, select Induction level 9 or a high heat on gas, add the pasta and cook for the time recommended on the packet. Once the pasta is cooked, drain and stir through the meatballs and tomato sauce.

## Notes

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This recipe is prepared with NEFF's CircoRoast and VarioSteam. We use Australian tablespoons and cups: 1 teaspoon equals 5

ml; 1 tablespoon equals 20 ml; 1 cup equals 250 ml. All herbs are fresh (unless specified) and cups are lightly packed. All vegetables are medium size and peeled, unless specified. All eggs are 55–60 g, unless specified.