



## **Polpettini Alla Famiglia** *(Pasha's Koftas – meatballs)*

800 grams veal mince  
120 grams pancetta or bacon or prosciutto finely sliced  
1 onion finely chopped  
3 cloves garlic finely chopped  
2 tablespoons mixed chopped fresh rosemary and parsley  
3 eggs lightly beaten  
4 tablespoons grated parmesan  
Salt and pepper  
4 servings creamy garlic mashed potatoes  
2 tablespoons grated parmesan extra  
2 x 400 g canned tomatoes

*Mix all but the last three ingredients together in a large bowl, first squeezing them together until they start to blend then beating energetically until you achieve a smooth, paste-like texture.*

*Divide the mixture into four, and form each portion into a meatball with a hollow in the centre like a bowl. Shape the balls to suit your dish – round, square or oblong. Place in a fairly shallow casserole or baking dish not too much larger than the meatballs put a generous portion of mashed potato on each meatball and sprinkle with the extra parmesan cheese.*

*Surround the meatballs with a sauce made from the lightly reduced tomatoes, with garlic if liked and bake uncovered in a moderate oven for 30-40 minutes. You may need to use only one tin of tomatoes; it will depend on the size and shape of your dish. Do not pour the sauce over the potato just around the meatballs.*