



**CASTELVECCHIO**

*Vigneti in Sagrado dal 1750*

DIFFICULTY: EASY

PREPARATION TIME: 25 minuts

COOKING TIME: 10 minuts

WINE PAIRED: Turmino 2008



## GOLDEN MEAT BALLS WITH PISTACIO AND LIGHT SAUCE

### INGREDIENTS FOR 6 PERSONS

600g minced meat mixed choice  
60g mortadella  
50g grated parmesan (biological)  
1 egg (biological)  
20g chopped parsley (biological)  
2 cloves garlic, minced bio (private soul inside)  
salt to taste  
pepper to taste

For the breading:

100g of chopped pistachios (biological)

For the sauce:

100g light spreadable cheese  
Castelvecchio olive oil to taste  
salt to taste  
zest and juice of one lemon

### PREPARATION

In a bowl mix the meat, garlic, mortadella, parsley, parmesan and egg yolk until the mixture is fairly smooth, add salt and pepper. Check the consistency of the dough, though there seems to be quite hard and compact, gradually add the egg white.

Wet hands with some olive oil, take about 10 grams of dough and shape it with your palms to give it a round shape. Proceed in this way until the end of the compound.

Put the chopped pistachio nuts on a baking tray and cover all balls completely. Keep aside some chopped pistachios for decoration.

In a large frying pan with hot olive oil fry the balls a few minutes per side, then place them on some layer of paper towel to wipe off excess oil.

In a bowl combine the cheese, a pinch of salt, lemon zest and juice, work the dough with a spoon

and add the oil little by little until you get a creamy consistency.

### HOW TO SERVE IT

Arrange the meat balls on a hot plate, serve them with a knell of cheese sauce sprinkled with chopped pistachios . Accompany this dish with Turmino 2008 of Castelvecchio.

