

# 'NDUJA AND MEATBALLS

For 8 people

## Ingredients

500g of Pork and beef mince

100g of grated Parmesan cheese

1 Egg

1 Garlic clove

125g 'Nduja

3-4 bread slices with the sides taken off

Milk

Salt

60g of Bread crumbs

Oil for frying

## Directions

1. Place the bread slices in the milk to get soaked.
2. In a bowl mix the Parmesan cheese, the crushed garlic, salt and minced meat.
3. When the bread slices are well soaked of milk tear them in small pieces and add them to the meat mix mixing them well.
4. Add the egg to the mix and continue to mix well.
5. If you feel the mix is too wet then add a bit of the bread crumbs.
6. When the meat is well unified add the 125g of 'Nduja and mix well.
7. When the mix is done start to make the small balls.
8. When all the balls are done pass them through the bread crumbs.
9. When all the balls are covered with the breadcrumbs fry them in the oil.
- 10 Fry them until cooked, approx. 10 minutes or until they are brown.
- 11 Serve immediately.

