



Beef meatballs in hot and spicy sauce



Categoria
Carne



Tempo de preparação
Médio



Dificuldade
Chef



Custo
Select



Com quem?
Select



Nº de pessoas
4 pessoas

Ingredientes

 1dl Gallo Olive Oil Olive Oil

- 500g Beef mince
- 2dl Meat stock
- 100g Chopped onion
- 20g Spices (cinnamon stick, anise, ground pepper, mustard seeds and red chilli peppers)
- 50g Flour
- Salt to taste
- 100g (ready made) mashed potatoes

Modo de preparação

1

Season the meat with salt and shape it into balls.

2

Coat with flour and fry lightly in Gallo Classic Olive Oil.

3

Add the chopped onion and meat stock.

4

Add the spices and braise slowly.

5

Serve with mashed potatoes.

Produtos utilizados



Olive Oil
Olive Oil



Mais receitas em

www.galloportugal.com

© 2024 Todos os direitos reservados à Gallo Worldwide