

Ingredients:

- * 500 g ground beef
- * 500 g ground veal
- * 100 g red onion
- * 2 eggs
- * 5 g rosemary
- * 1 l tomato sauce
- * 100 g bread crumbs
- * 2 cloves garlic
- * Salt
- * Pepper
- * 100 ml olive oil

Steps:

1. Preheat the oven to 170°C (338°F).
2. In a large bowl, combine the ground beef, ground veal, red onion, eggs, rosemary, bread crumbs, garlic
3. Shape the mixture into 40-50 cm meatballs.
4. Arrange the meatballs in two BLACK.40 trays with olive oil.
5. Bake for 720 seconds in STEP 1.
6. While the meatballs are baking, whisk together the tomato sauce, wine, salt, pepper, and finely chopped
7. Once the meatballs have finished baking, add them to the tomato sauce mixture.
8. Continue cooking for another 5400 seconds in STEP 2.
9. Serve the meatballs hot with the tomato sauce.