

# P1T2\_food recipe

## (Meatballs in Spanish sauce)

### ***Members:***

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### ***Ingredients:***

1. Halved bread - 1
2. minced meat (pig)-500g
3. minced meat (veal)-500g
4. Garlic - 3
5. Parsley
6. Cheese Parmesan-100g
7. Eggs - 2
8. Salt
9. Pepper
10. cumin powder - 1/2 spoons
11. Flour 250g
12. Olive oil - 6 to 7 spoons
13. White wine 500ml
14. Milk 250ml
15. Water 250ml

### ***Utensils:***

1. frying pan - 1
2. vessel - 1
3. Dish - 1

### ***Steps to follow:***

First you should putt the Halved bread in a vessel whit milk and dip it; after you should put the bread in another vessel whit minced meat (pig) and minced meat (veal) meanwhile you should cut the garlics and put them in the vessel, pepper, Cheese Parmesan, cumin powder, the eggs, salt and parsley, and mix it all, then make balls and when you have all balls ready, place all of them with flour. Now in a frying pan add Olive oil and the meat balls, when the olive oil is hot, put the meat balls in, remember that you should flipping the meat balls in all time. After you remove the meat balls in a dish, meanwhile, add to frying pan the white wine, and when the frying pan are hot you need add the water and salt, now put the meat balls in the frying pan and wait 5 minutes and finally remove the meat balls and add it in another dish to enjoy.

