

## P1T2\_food r cipe

### (Meatballs in Spanish sauce)

#### ***Ingredients:***

Halved bread-1

minced meat (pig)-500g

minced meat (veal)-500g

Garlic-3

Parsley

Cheese Parmesan-100g

eggs-2

Salt

Pepper

comino ground-1/2 cucharada

Arina-250g

Olive oil-6 a 7 cucharadas

White wine-500ml

Milk-250ml

W ter-250ml

#### ***Utensils:***

frying pan-1

vessel-1

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 a other vessel whit minced meat (pig) and minced meat (veal) meanwhile you should cut the garlics and put them in the vessel, also pepper, Cheese Parmesan, comino ground, the eggs, salt and parsley after mix it all up, then make balls and when you have all balls, place all them in arina, now in a frying pan add Olive oil and the meat balls, when the olive oil are hot, 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 w ter and salt, now put he meat balls in the frying pan and wait a 5 minutes are good and finally remove the meat balls and add it in another dish and enjoy.

