

Meat-balls with herbs

For 4 people

■ 1,1lb of minced beef, 3 mushrooms of your choice, 1 onion, 2 cloves of garlic, 3 slice of staled bread, 2 tablespoons of grated parmesan, 1 large egg, a small basil bouquet, a small bouquet of parsley, some thyme flowers, 4 cups of red wine, 5 pinches of paprika, some butter for cooking, salt and black pepper.

■ Chop with the knife mushrooms, peel and crush garlic, mix the bread, and chop basil and parsley. Mix these ingredients in a salad bowl with the b_uf, the Parmesan, the egg, paprika, salt and pepper. Mix and form with the hand small balls.

■ Peel and chop the onion, and cook it slowly in a frying pan with some butter during 5 minutes. Add the meat-balls, and cook them in all faces.

■ Once the meat cooked according, remove from the frying pan, and reserve them in a dish by covering them with aluminum foil. Pour the wine in the frying pan, move it and let reduce a little.

■ Serve the meat-balls with the wine and onion sauce.

■ *You can serve the pellets with a tomato sauce.*

