

# Spaghetti with mozzarella balls

COOKING  
LOVERS TESA



## Consejo del chef

Garnish with parmesan cheese and chopped chives.

## Raciones para 4

**2 Cloves** garlic

**1** Onion

Extra virgin olive oil

**400 gr** Tomato puree

**1 Tablespoon** Sugar

Salt

**80 ml** Cream

**3 gr** Basil

**400 gr** Spaghetti

**150-200 gr** Mini mozzarella balls

Flour

Egg

Breadcrumbs

Oil

Parmesan cheese

Chives

- 1** For spaghetti peel and chop the garlic and onion. Fry in a frying pan with oil until golden brown. Add tomato puree, sugar, salt, pepper, cream, and basil.
- 2** Cook for 10 minutes over low heat and stir from time to time. Keep on the heat with the function "keep warm" on the induction hob.
- 3** In the meantime, cook pasta in boiling water with salt for two minutes less than the time recommended on the package. Remove from the water and place in a pot with the tomato sauce.
- 4** Pour part of the pasta water, stir, and maintain the "keep warm" on the hob.
- 5** For the mozzarella balls coat the mini mozzarella balls with flour, eggs, and breadcrumbs. Coat again with egg and breadcrumb for a thicker coating.
- 6** Fry in hot oil until brown. Remove from heat and place in a tray lined with towel paper to absorb the excess oil.
- 7** Plate spaghetti with tomato, place some mozzarella balls on top.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/espaguetis-con-albondigas-de-mozzarella/>

