



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 mozarellas

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 mozzarellas 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

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

