

Clemenza's spaghetti, famous from the film "The Godfather"

COOKING
LOVERS 

Raciones para 1

300 g
Spaghetti, cooked

Olive oil
11
Meatballs
6
Sausages, cutted
250 ml
Red wine
750 g
Natural crushed tomatoes

Black pepper to taste
1 teaspoon
Garlic powder
1 teaspoon
Oregano

Basil leaves

- 1 Heat olive oil in an iron pot and brown meatballs, and the cut sausages.
- 2 Pour the red wine and cook until partially evaporated.
- 3 Add natural crushed tomato, pepper, garlic powder, oregano and cook for 15 minutes.
- 4 Serve cooked spaghetti with tomato sauce and meat on top.
- 5 Garnish with basil leaves.

Chef's Notes

<https://cookinglovers.teka.com/es/receta/espaguetis-clemenza-de-la-pelicula-el-padrino/>

