



Cheese Ravioli with mini veal meatballs and creamy tomato sauce

Yield 4 servings: 32 pieces of ravioli. Approx. 6 oz. pasta

Meatballs

1 lb.	Veal, ground
1 ea.	Whole egg
1 Cup	Ciabatta bread, crusted removed, small diced
½ Cup	Whole milk
1 tsp	Garlic, minced
1 TBSP	White onion, minced
¼ Cup	Parsley, chopped
2 TBSP	Parmesan
1 tsp	Balsamic vinegar
1 tsp	Salt
¼ tsp	Black pepper
¼ tsp	Turmeric
¼ tsp	Dry mustard
3 TBSP	Grapeseed oil

Combine the diced ciabatta and whole milk in a small bowl and allow to sit while you gather the remaining ingredients. In a mixing bowl add all the veal meatball ingredients and mix well. Gloved hands work best to mix and form the meatballs. Form meatballs into the desired shape. I prefer a mini meatball for this dish (about 1 TBSP of meatball mix). Heat a non-stick 10-12" sauté pan over medium heat and add 3 TBSP grapeseed oil (or vegetable oil). Pan sear the formed meatballs until lightly browned on all sides. Don't worry, these will finish cooking in the sauce. Drain the seared meatballs on paper towels to remove excess fat.



Cherry tomato cream sauce

2 cans	Canned cherry tomatoes, 14 oz.
1 tsp	Garlic, minced
½ Cup	White onion, ¼" dice
1 TBSP	EVOO (extra virgin olive oil)
1 TBSP	Basil, fresh, chopped
4 TBSP	Heavy cream
½ tsp	Salt
1/8 tsp	Black pepper

Heat EVOO, garlic and onion in a small sauce pan. Cook for 60 seconds until fragrant. Add 2 cans of cherry tomatoes and simmer the sauce for 20 minutes. Finish the sauce with heavy cream, basil, salt and pepper.

Finishing ingredients

2 TBSP	Parmesan cheese, grated
4 ea.	Basil leaves, fresh torn

To serve:

Add the meatballs to the cherry tomato cream sauce and allow to simmer for 5 minutes. Cook the ravioli and arrange 8 pieces of cheese ravioli on each dinner plate. Top with 5 meatballs and ½ Cup of sauce. Garnish with parmesan cheese and fresh torn basil.

Buon appetito!

