

LE GRUYÈRE AOP STUFFED MEATBALLS IN TOMATO SAUCE



Time
210min



Servings
4

Calcium Recommended Daily Intake
31%

Calories

885

Calcium

426mg

Protein

49g

Vitamin D

98 IU

Ingredients

- 500 g lean ground beef
- 200 g Le Gruyère AOP
- 200 g veal sausage meat
- 20 g old-fashioned mustard
- 200 g Panko (Japanese breadcrumbs)
- 2 eggs
- 100 g onion
- 10 g garlic
- 1 pinch of pepper
- 1 pinch of salt
- 800 g diced tomatoes
- 50 g onion
- 30 g tomato paste
- 5 g garlic
- 10 g of fresh basil
- 5 g rosemary
- 5 g of thyme
- 1 pinch of pepper
- 1 pinch of salt

Instructions

1. Finely chop the onion and garlic and sauté in butter until translucent, then let cool.
2. Cut the Le Gruyère AOP into large cubes (1 cm).
3. Mix the minced meat with the veal sausage meat, mustard, Panko, egg and onion mixture.
4. Season with salt and pepper and form into balls with the Le Gruyère AOP cubes in the middle.
5. Fry in oil until golden brown.
6. Finely chop the onions and garlic and sauté in olive oil until translucent.
7. Add the tomato paste and fry lightly for 5 minutes.
8. Add the Pelati tomatoes and simmer for 3 hours.
9. Season with salt and pepper, add all the herbs and simmer for another 30 minutes.



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