

Match with
WINEMAKER'S CRAFT
'SINGLE SUITCASE'
MONTEPULCIANO

This grape originated in the Abruzzo region in Italy where pasta, bread, cheese, meat, are all common ingredients in their cuisine.



“For best flavour, you need patience and love. Always cook with the wine you are serving, I hope your family loves this dish as much a mine”.

Maria Laureti
(Nonna)



Nonna's Sugo with Polpette

NONNA'S MEATBALLS IN A RICH TOMATO SAUCE WITH PASTA

Sunday lunch has always been a special day in the Laureti family. It's Nonna Maria's favourite day to bring the family together for lunch and this is one of the Laureti's most loved dishes to share.

INGREDIENTS

MEATBALLS

500g pork and veal mince

1 egg

2 slices of bread

milk to soak the bread (excess removed)

generous splash of red wine
(Nonna used Montepulciano)

handful of parsley chopped

generous splash of olive oil

salt and pepper to taste

SAUCE

1 onion, finely chopped

1 carrot, finely chopped

1 celery stick, finely chopped

2-4 garlic cloves, finely
chopped

800g diced tomato tinned
(2 x 400g cans)

1 tbsp tomato paste

generous splash of red wine

2 tsp milk

1 tbsp bread crumbs

500g egg pasta to serve

grana padano grated to serve

DIRECTIONS

MEATBALLS

In a large bowl, soak the bread in the milk to soften. Combine all meatball ingredients together and mix thoroughly by hand. Coat hands in oil and wine to roll meatballs into 3cm balls, leave to rest in fridge while you make the sauce.

SAUCE

Place a large pan over medium heat. Add the olive oil, onion, carrot, celery and garlic; fry until soft. Add meatballs to pan and brown, then add the tomato paste, diced tomatoes and a generous splash of red wine. Simmer gently on low heat for 1-1.5 hours and add water to sauce if needed. Season to taste. Just prior to serving, add milk and breadcrumbs to the sauce and gently combine.

Serve with Egg Pasta, grated Grana Padano and a loaf of Pane di Casa bread.

Enjoy with Winemaker's Craft 'Single Suitcase' Montepulciano

...
Salute!

Serves

4 (or 3 hungry Italians).



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