



VEAL MEATBALLS IN CHANTERELLE SAUCE WITH PAPARDELLE PASTA

INGREDIENTS:

300 g veal shoulder
50 g breadcrumbs
1 teaspoon sweet paprika
1 teaspoon marjoram
wheat flour for batter
olive oil
150 g chanterelles
1 onion
1 clove garlic
200 ml cream (36%)
250 g papardelle pasta
salt, pepper
chives for decoration

PREPARATION:

1. Grind the meat in a meat grinder. Add breadcrumbs soaked in water and spices. Mix thoroughly.
2. Form small meatballs, and then coat them in flour and fry in a little olive oil.
3. After frying, remove meatballs and put chanterelles on the same pan Fry until soft. Add finely chopped onion and garlic. Fry for about 5 minutes.
4. Add cream. Add meatballs. Cook until the sauce reduces and thickens slightly. Serve the sauce with papardelle pasta. Before serving, garnish the dish with finely chopped chives.