


Saffron meatballs

35 min 

1-2 

20 min over low heat 



Ingredients

150 gr. (5 oz.) Schär Bread crumbs, 800 gr. (1 3/4 lb.) ground meat, 100 ml. (1/2 cup) milk, 2 packages saffron, 2 eggs, 1 bunch Italian parsley, 3 tablespoons grated parmesan cheese, 1 cup dry white wine, salt and pepper to taste, olive oil as needed.

Preparation

Mix together well the meat, milk, salt, pepper, eggs, chopped parsley, grated cheese, and bread crumbs. Dissolve the saffron in a little warm water and add. Knead well with the hands, form small balls, and fry them in a generous amount of oil. Remove the oil, add the white wine and 2 tablespoons water, and simmer over low heat for about 20 minutes.

