



Beef balls with Mushrooms & Olives

600g	minced beef
1 slice	bread loaf
250ml	milk
2	eggs
5	cloves garlic, chopped
1 bunch	Italian parsley, roughly chopped
100g	onions, chopped
20g	dry porcini
1.5l	HACO Tomato Sauce
1	sprig thyme
1	bay leaf
6	potatoes, cubed
200g	green olives
	Salt pepper to taste

- Soak porcini into warm water and bread loaf with milk. Mix meat, garlic, parsley, eggs, bread, salt and pepper. Shape into balls (golf ball size)
- Sear the balls in a skillet until golden brown. Remove the balls and sweat onions till translucent.
- Add porcini, **HACO Tomato Sauce**, thyme, bay leaf. Season to taste and bring to boil. Put back the balls into the sauce and simmer for 10 minutes. Remove the balls and add potatoes and olives. When the potatoes are cooked, put back the balls into the sauce simmer 5 minutes and serve.