

PALMINA



Pallote Pecorino e Uova (Cheese Meatballs)

a food pairing with Alisos

from a recipe by Mario Batali

2 pounds pecorino dolce, freshly grated
2 cups bread crumbs
6 eggs
2 cloves garlic, sliced
1 bunch Italian parsley, finely chopped
Salt and pepper
2 quarts olive oil, for frying

In a large bowl, combine the cheese, bread crumbs, eggs, garlic, parsley, salt, and pepper, and mix well.

In a tall-sided pot, heat the olive oil to 375 degrees F.

While the oil heats, roll the mixture into 1-inch balls. Fry them in the oil, working in batches to avoid crowding the pan and lowering the temperature of the oil. Cook the balls until uniformly golden brown, about 5 minutes, then remove with a slotted spoon and drain on paper towels.

Sprinkle with salt and serve hot.