

PALMINA



Veal Meatballs in White Cream Sauce paired with *Mattia*, 2006

White Cream Sauce

2 oz sweet butter
4 tablespoons flour
½ onion chopped
1 quart milk
¼ teaspoon nutmeg
1 cup Parmigiano Reggiano cheese
½ tablespoon fennel seed
½ cup white wine

1. Melt the butter in a large saucepan. Add the flour to the pan and combine. Cook for 5 minutes.
2. Add the onion to the pan and sauté until soft.
3. Add the milk, nutmeg, cheese, fennel seed and wine and simmer for 10 minutes.

Meatballs

1 1/2 pounds veal
1/2 pound ground pork
3 eggs
1 1/2 cups breadcrumbs
3/4 cup milk
2 1/4 teaspoons kosher salt
3/4 cup Parmigiano Reggiano cheese
3/4 cup sweet basil leaves -- whole
1 1/2 tablespoons oregano -- dried
1 yellow onion -- chopped
4 1/2 cloves garlic -- chopped fine

1. Combine all ingredients together in the bowl of a mixer. Mix until well blended but do not overmix.
2. Form into 2 oz meatballs and place into a large baking pan. Pour the sauce over the balls and bake in a 350 degree oven for 2 hours. Serve, eat and love life.