Classic Italian Meatballs
(AnItalianInMyKitchen.com)

Meatballs:

1 lb. ground beef (500 grams)
1 large egg
3 T. bread crumbs
3 T. freshly grated parmesan cheese
1 clove garlic, minced
½-1 T. freshly chopped parsley
½ t. salt
1-2 dashes black pepper
¼ c. milk (60 grams)

Sauce:

2 T. olive oil
1-2 cloves garlic minced
1½ c. tomato puree or tomato paste (see notes) (338 grams)
¼-½ t. salt
4-5 fresh basil leaves (chopped)
½ t. oregano
¼ c. water (60 grams)

Meatballs:
In a large bowl mix together the ground beef, egg, bread crumbs, parmesan cheese, minced garlic, chopped parsley, salt and pepper. Slowly add the milk until you have a soft compact mixture. Form the mixture into small balls. Makes 26-27 meatballs.

Sauce:
In a large pan add the olive oil, garlic, tomato puree/passata, salt, fresh basil, oregano and water. Mix to combine.

Add the meatballs and gently mix to cover them in sauce. Cover the pan and cook on low/medium (more low than medium) heat for approximately 15- 20 minutes, uncover and continue to cook for another 15-20 minutes or until cooked through and the sauce has thickened. If you find the sauce thickening too much then add a little more water.

Serve immediately as a main dish or over your favorite al dente pasta. Top with freshly grated parmesan cheese before serving.

Notes:
Substituting tomato paste for puree: Using a 6 oz. tomato paste, thin out by adding equal parts water or broth. Whisk until you get a thinner product.