



Spaghetti and Meatballs

Ingredient	10 Portions	50 Portions	100 Portions
Tomato Sauce (As per the FFT Recipe)	As needed	As needed	As needed
Spaghetti	300g	1.5kg	3 kg
Meatballs	30	150	300
Olive oil	For frying	For frying	For frying
Salt	To taste	To taste	To taste
Pepper	To taste	To taste	To taste

Method

1. Prepare the Tomato Sauce as per the FFT recipe
2. In the oven preheated to 180°C cook the meat balls until they are browned on the outside and have reached 75°C for 2 minutes
3. Add to the hot tomato sauce and cook for a further 10 minutes
4. In a large heavy bottomed sauce pan, add enough water to cook the pasta and bring to the boil
5. Add the pasta and cook for 10-12 minutes or until the pasta is 'al dente'
6. Serve spaghetti with the meatballs and garlic bread

Allergens Wheat, Celery