

SUNBLEST SPAGHETTI AND MEATBALLS RECIPE CARD

INGREDIENTS:

50–60 people

For The Pasta:

7.2 kg Sunblest Spaghetti

For The Meatballs:

13.5 kg beef mince

18 eggs

54 tbsp fresh basil, 810 g; extra for garnish

54 tbsp fresh parsley, 810 g; finely chopped

36 tbsp dried oregano, 270 g

36 tbsp salt, 540 g, adjust to taste

36 tbsp black pepper, 216 g, adjust to taste

36 garlic cloves, minced

4.5 cups Water, 1 litre

13.5 cups, breadcrumbs, 2–2.5 kg

18 carrots, coarsely grated, medium size

9 cups Parmesan cheese, 1.35 kg; extra for garnish

For The Sauce:

36 tins tomato & onion, 14.5 kg

METHOD:

- 1. Preheat oven to 180°C.**
- 2. Mix beef, breadcrumbs, egg, herbs, salt, pepper, garlic, carrot, parmesan, and water. Don't overwork.**
- 3. Shape into golf-ball sized meatballs; bake in batches for 10 min, turn, then bake another 10 min until lightly browned.**
- 4. Cook spaghetti in batches; drain.**
- 5. Heat tomato & onion sauce in large pans; add meatballs, cover, and simmer 10**

min until cooked through.

6. Serve over spaghetti; garnish with fresh basil and extra parmesan.