

# ANGELHAIR SPAGHETTI AND LAMB MEATBALLS

By Melissa O'Callaghan



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**Preparation :** 1 hr 30 min - **Resting :** 30 min - **Cooking :** 20 min - **Equipment :** -

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## **Ingredients :** 4

- 5 free range eggs - 2 free range egg yolks - 400 g plain flour - 3 tbsp olive oil - 300 lamb mince - 1 tbsp rosemary - 1 onion - 3/4 cup breadcrumbs - 1 tbsp soy sauce - 20 g parmesan cheese - 1 shake of salt and pepper to taste - 2 cloves garlic - 700 g passata - 300 ml water - 2 tbsp pitted Kalamata olive brine from jar - 1/4 cup basil - 1 small bunch parsley to garnish

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1. To make pasta follow directions here (pasta dough)
2. Place lamb, rosemary, 1/2 onion, breadcrumbs, soy sauce, 1 egg, parmesan cheese, salt and pepper to taste in the large food processor bowl.
3. Process until mixture starts to form a ball. [FOOD PROCESSOR program]
4. Roll the mixture into 2.5cm balls and set a side.
5. In the stainless steel bowl chop the onion and garlic using the EXPERT program 1 minute /speed 13. Scrape down bowl if necessary.
6. Add olive oil and fry for 5 minutes /speed 2A/130 temp with cap off. Scrape down bowl if required.
7. Combine passata, water and brine and add to onion and garlic and cook for 10 minutes/ speed 1A/ 110 temp.
8. Add the meatballs to the pasta sauce and season with salt and pepper. Cook using the EXPERT program

10 minutes/ no speed/ 110 temp.

9. Serve with homemade pasta.

Cook Expert ■

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