**Boles de Picolat**

**(meatballs with tomato sauce)**

**A popular classic amongst tapas dishes – recipe has been adapted**

**Ingredients for 4 servings**

* 1 lb. ground meat
* 28-ounce can crushed tomatoes
* 1 cup beef broth
* 2 garlic cloves
* 1 large onion
* 5 tablespoons olive oil
* 2 eggs
* 2 slices of toast
* Salt, pepper, 1 pinch of paprika
* Maybe a bunch of parsley for garnish

**Preparation**

Peel the onion and chop finely. Peel the garlic.
Cut the crust from the toast and cut the bread into small cubes.

Let the toast soak in a little milk.

Place tomatoes in a pot; pour in the broth, and leave to simmer at a low temperature while you prepare the meatballs, stirring regularly.

Meanwhile put the ground beef into a bowl. Place the garlic and onion into the bowl, and then add the bread and the egg. If you like parsley, you can add about 2 or 3 of the chopped parsley bunches. Leave some parsley left over in order to sprinkle over the meatballs at the end.

Mix everything well into a mixture and season with salt, pepper and paprika.

With your hands shape balls of about 1” in diameter out of the mixture. Heat the olive oil in a pan and fry the meatballs over medium heat until evenly brown.

Season the tomato sauce to taste and add the browned meatballs to it. Leave for 10-15 minutes on low heat and sprinkle with the remaining parsley.

Serve warm or cold in a bowl. You can stick toothpicks in the meatballs.

**Preparation time:** about 30 minutes and 40 minutes cooking time.

http://www.barcelona.de/en/tapa-recipe-boles-picolat.html