Elvea, festa all'italiana

Vegetable balls

Ingredients for 4 Persons

690 g	ELVEA Passata Rustica
2 heads	salade
4	eggs
270 g	bread-crumbs
4 tablespoons	olive oil
2	small shallots
1	red pepper
2	orange belle peppers
	Provencal herbs
	pepper
	salt
	cayenne pepper

Preparation

- Discard the outer leaves of the lettuce and cut the rest into large pieces.
- Boil for 4 minutes in 3 dl of boiling water and drain.
- Mix them until they become almost smooth and mix them with the eggs, 250g of breadcrumbs, pepper and salt and cayenne pepper.
- Make balls from the preparation, pull them in the remaining breadcrumbs and fry in the oil until golden.
- Peel the shallots, peel the pepper and finely chop them.
- Remove the seeds from the peppers and cut them into pieces.
- Pour the shallots, peppers, peppers and Passata into the pan of the balls and simmer for 15 minutes.
- Season with the Provençal herbs.