Meatballs tomato sauce with the thermomix

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10 min	10 min 30 min	10 min 30 min 40 min	10 min 30 min 40 min 1/10
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10 min 30 min 40 min 1/10 8 8 16

800G of ground beef
500G of tomatoes
80G of hard bread
1 of garlic clove
1 egg
Provence herbs
Salt
Pepper

800G of ground beef
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Put the previously broken bread in the bowl of the thermomix and set 7 seconds at speed 7. Reserve in a bowl.

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Peel the garlic and put it in the thermomix bowl, then set 5 seconds at speed 7.

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Add the ground beef, egg, salt, pepper, and set, in reverse function, 30 seconds at speed 3.

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Form small meatballs, roll them in the previously obtained breadcrumbs, and place them in the thermomix basket.

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Rinse the thermomix bowl.

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Wash the tomatoes, cut them into 4 pieces, and put them in the thermomix bowl. Add salt, pepper, and Provencal herbs.

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Put the basket with the meatballs in the thermomix bowl and set 30 minutes at speed 3 at 90°C.

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When the timer rings, remove the basket with the meatballs, close the bowl, and set 30 seconds at speed 6.

Put the meatballs in a dish and pour the sauce over them. Enjoy these meatballs with the thermomix. Yum ;)