



BAKED MEATBALLS



Tested on model:
CDT-107E



Weight before cooking:
4.555 g
Weight after cooking:
4.260 g



Servings:
42



Recommended tray:
4 stainless steel t. GN
1/1 20 mm



Total time:
20'

PHASE									
1		10%	175°	15'	---	---	L	YES	C
2		0%	185°	5'	---	---	H	YES	O
3									
4									
5									
6									

INGREDIENTS

Minced beef: 1.800 g
Minced pork: 1.800 g
Grated cheese: 500 g
Eggs: 120 g
Whole milk: 130 g
Grated bread: 100 g
Salt and pepper: 50 g
Olive oil: 55 g

PREPARATION

Knead all the ingredients except oil, mixing them homogenously, and put in the oven for at least an hour to let the dough firm.

Form meatballs of about 20/25 grams each and put them on the tray. Add oil and cook following the parameters.

Serve the meatballs with baked or mashed potatoes or stewed vegetables.