Albòndigas sandwich with Alioli



Ingredients

10

- 10 the sandwiches
- 1000 grams of half-and-half minced meat
- 50 grams of Bresc Ajo de Andaclucia
- 2 eggs
- 125 grams of breadcrumbs
- 5 dl of spicy tomato sauce
- 200 grams of Bresc Alioli clásico

Preparation method

Mix the minced meat with egg, garlic, breadcrumbs, pepper and salt and shape into 40 small balls. Fry the balls and cook gently in the tomato sauce. Cut the sandwiches open and divide the balls between them. Finish with the alioli and, if desired, place in the oven for 3 minutes at 160 °C so that the alioli is lukewarm. Garnish with cress or chopped parsley.

Used bresc products



Bresc Alioli Clásico 1000g



Bresc Alioli Clásico 325g

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