

RECIPES

# Meatballs with creamy polenta



# Meatballs with creamy polenta, baked tomatoes and gremolata

**SERVES 10**

**TIME 40 MIN**

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## **INGREDIENTS:**

600 g HUVUDROLL meatballs

200 g small tomatoes

## **POLENTA**

1000 ml water

1 tbsp salt

300 g polenta

100 g hard cheese, grated

Salt and pepper to taste

## **GREMOLATA**

50 g parsley, finely chopped

50 g wild garlic (ramson) or basil, finely chopped

100 ml olive oil

1-2 tsp salt

Zest from ½ lemon

Black pepper to taste

## **SERVE**

Edible flowers for decoration

## **STEP BY STEP:**

1. Preheat the oven to 200 °C. Bake the tomatoes in the oven for approximately 20 minutes until they are soft but still a little firm.
2. Prepare the meatballs according to instructions on the packaging.
3. Polenta: Bring the water to a boil and add salt and polenta. Let it cook until it's done, approximately 30 min according to type (check the cooking instructions). Remove from heat and stir in the cheese. Season with salt and pepper.
4. Gremolata: Mix all ingredients and season to taste.
5. Serve meatballs, tomatoes and gremolata on top of the polenta and garnish with more cheese and black pepper. Decorate with edible flowers.