

Spaghetti and Meatballs

Tomato Sauce

56	oz	San Marzano Tomatoes (Note 1)
2	oz	EV Olive Oil
0.5	oz	Garlic Cloves (about 4)
0.2	oz	Dry Oregano
12	oz	Dry White Wine (Note 2)
To	Taste	Salt
To	Taste	Black Pepper

Pasta

16	oz	Semolina Flour (Note 3)
8	oz	Water
6	oz	Semolina Flour (for dusting)

Meatballs

8	oz	Ground Beef (Note 4)
8	oz	Ground Pork (Note 4)
3	oz	Carrots
3	oz	Celery
4	oz	Onion
0.25	oz	Garlic (about 2)
0.25	oz	Fresh Flat Leaf Parsley
3	oz	Grated Pecorino Romano Cheese (Note 5)
4	oz	Panko Bread Crumb
0.4	oz	Salt
To	Taste	Black Pepper
2	oz	Egg (one extra large)

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Equipment:

- Digital Kitchen Scale
- Chef's Knife
- Cutting Board
- Sauté Pan (10-12 inches)
- Pasta Machine (Manual or Kitchen Aid, roller not extruder)*optional*
- Rolling Pin
- Cheese Grater
- Food Processor or Strong Blender
- Tongs
- Ladle
- Large pot for pasta water
- Cookie Sheet or Sheet Pan
- Oven
- Stove
- Standard Kitchen Tools (Spoons, Forks etc..)
- Various size bowls

Notes:

1. San Marzano tomatoes are whole peeled canned tomatoes from Italy. Make sure to look for the D.O.P certification on the can.
2. Use a drinkable dry white wine such as Pinot Grigio or Orvieto. DO NOT use "cooking wine" .
3. Semolina flour is a coarse yellow flour milled from Durham wheat. Usually found in the specialty flour section or [online](#).
4. Ground Beef and Ground Pork should be 80/20 fat content. You may also substitute meatloaf blend or use all beef and omit the pork. The the total weight meat should be 16 oz.
5. Use only real Pecorino Romano Cheese. Look for the certification on the packaging. Locatelli is a common brand found in the grocery story. Buy it whole and grate it as finely as you can using a cheese grater or food processor.