



Salsa finta & polpette di ricotta

1 Preparing the sauce (*Salsa finta*):

2 Heat the olive oil in a larger pan. Add the finely diced onions and sauté until translucent, then add the tomato puree and lastly the canned tomatoes, crushed or whole. If I use whole ones, I carefully mash them with my fingers right over the pan, that way I can remove the stems easily. Season with sea salt, freshly ground black pepper and a generous dash of sugar, which helps to balance the tomatoes' acidity nicely.

3 Let it cook lightly for about 15 minutes and add more salt and pepper if necessary. The original recipe makes you add fresh basil to the pan at the same time as you add the tomatoes, but I prefer to add a handful just before serving, maybe a minute or two, to ensure the basil is still fragrant and green.

4 Preparing the ricotta balls (*Polpette di ricotta*):

5 Drain the ricotta over a fine-mesh sieve for at least an hour. Put in a large bowl, together with the finely grated parmesan cheese, one egg, the breadcrumbs, chopped parsley and season with salt, pepper and a pinch of nutmeg. Finally add two or three tablespoons of the *salsa finta*, then start working the ingredients together with your hands and season to taste. If the mix is too smooth to form balls of the size of a walnut, add more breadcrumbs, if it is too firm, add more *salsa finta*.

6 Form the balls, add them to the pan of *salsa finta* and let them cook right in the simmering sauce for about 10 minutes. Don't forget to sway the pan from time to time to ensure the little balls get cooked through evenly. Just a minute or two before serving add a handful of basil leaves (whole, torn or cut into [chiffonade](#), you decide) to the pan. The original recipe suggests eating the ricotta balls



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Recipe source: adapted from [Arte recipes 1](#) & [2](#)

Preparing the sauce and ricotta balls: ~45 minutes (plus draining ricotta)

Ingredients (serves 2-3):

* *Salsa finta*:

- * 4 tbsp olive oil
- * 1 mid-sized onion
- * 2 tbsp tomato puree
- * ~600g canned tomatoes, whole or crushed (including juice)
- * a generous dash of sugar
- * sea salt, freshly ground black pepper
- * a handful of fresh basil leaves

* *Polpette di ricotta*:

- * 250g ricotta
- * 40-50g freshly grated parmesan
- * 1 mid-sized egg
- * 100g breadcrumbs
- * ~ a handful chopped fresh parsley
- * sea salt, freshly ground black pepper and nutmeg to taste
- * 2-3 tbsp of *salsa finta*
- *
- * to serve: freshly grated parmesan, freshly ground black pepper



with salsa finta AND pasta, we savored them without pasta, just like we'd enjoy gnocchi, served with some more freshly grated parmesan and black pepper. No pasta required - if you ask me!



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