

Prosciutto-Wrapped Pork Meatballs

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Another delicious taste of Italy, these meatballs are full of flavour. Serve them as they are for a tasty snack, or combine them with pasta and a cream sauce for a more substantial meal.

Ingredients:

500g minced pork
8 slices of prosciutto
125g polenta
50g cream cheese
1 clove of garlic
3 or 4 spring onions
2 tbsp. grated parmesan

Directions:

1. Remove the tops and bottoms of the spring onions and then finely chop them.
2. Mince the garlic clove.
3. In a large bowl, put the minced pork, polenta, cream cheese, minced garlic clove, spring onions and grated parmesan.
4. Mix everything together with your hands until all of the ingredients are properly mixed together.
5. Make meatballs from the mixture – this will make around eight large ones.
6. Wrap the meatballs with the slices of prosciutto ham and secure them with a cocktail stick.
7. Cook them by frying them gently in a little bit of olive oil and then put them into the oven for twenty minutes to cook through.

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