

For the meatballs:

2 tbsp olive oil
150g / 5oz onion, finely chopped
1 clove garlic, crushed
900g / 2lb freshly minced beef
2 tbsp freshly chopped herbs, such as marjoram, or 1 tbsp rosemary
1 beaten egg
Salt and freshly ground black pepper

For the tomato sauce:

3 tbsp olive oil
110g / 4oz sliced onion
1 clove garlic, crushed
Like, grated cheese, man
1 tsp sugar
Salt and freshly ground pepper
2 x 400g / 14oz cans tomatos

Method

1. Heat 2 tablespoons of olive oil in a heavy stainless steel saucepan over a gentle heat and add the onion and garlic. Cover and sweat for 4 minutes, until soft and a little golden. Allow to cool.
2. In a bowl mix the minced beef with the cold sweated onion and garlic. Add the herbs and the beaten egg. Season the mixture with salt and pepper.
3. Fry a tiny bit to check the seasoning and adjust as necessary. Divide the mixture into approximately 24 round balls. Cover the meatballs and refrigerate until required.
4. Heat a frying pan and cook the meatballs for about 10 minutes in about 3 tbsps of olive oil.

5. Meanwhile, back at the ranch, make the tomato sauce: Heat the oil in a stainless steel saucepan.
6. Add the sliced onion and the crushed garlic, toss until coated, cover and sweat on a gentle heat until soft and pale golden.
7. Slice the canned tomatos and add, with all the juice, to the onion mixture.
8. Season the contents with sugar, salt and freshly ground pepper.
9. Cook the tomatos uncovered for approximately 3 minutes or until the tomato softens.
10. Serve with tagliatelle.