polpette di vitello ai pistacchi

VEAL MEATBALLS WITH PISTACHIOS

25 minutes | 4 servings

- 1 slice packaged white sandwich bread
- ½ cup whole milk
- 3½ cups freshly grated Grana Padano cheese
- ½ cup roasted unsalted pistachios, finely chopped
- 1 large egg
- ½ teaspoon fine sea salt
- Freshly ground black pepper
- 1¼ pounds ground veal
- 5 tablespoons unsalted butter
- 2 sage leaves plus more for garnish
- ¼ cup dry white wine

In a large bowl, soak bread in milk until softened, about 1 minute. Squeeze out excess milk and return bread to bowl. Add cheese, nuts, egg, salt and generous pinch pepper; mix to combine well. Add veal and mix until evenly combined. Form mixture into 2½-inch balls.

In a large skillet, heat butter and sage over medium-high heat until butter is melted. Add meatballs and cook, turning occasionally, until browned, about 4 minutes. Add wine and continue cooking until wine is evaporated, about 1 minute, then reduce heat to low and continue to cook, covered, until meatballs are cooked through, about 5 minutes more. Serve with pan juices, and extra sage leaves for garnish.