



Pizza

1. Mix 400 g tomatoes (1 can or fresh grated) with **1 tbsp. Neapolitana Spice mix**, some olive oil and salt to taste. Mix well and let it rest.
2. Heat your oven to maximum temperature and if you have a pizza stone, heat it well. If you don't have one, put a flat tray in the oven and heat it.
3. Stretch about 200-250 g of pizza dough on a piece of baking paper, making a border at the end.
4. Spread about 100 g of the tomato sauce on the dough. Top with your favorite cheeses (mozzarella, provolone, scamorza, etc).
5. Place the dough with the baking paper on the pizza stone/baking tray and bake until done (depending on how hot your oven is).

Meatballs in tomato sauce

1. Mix 500 g minced meat with **1-2 tbsp. Neapolitana Spice mix**, 1-2 tbsp. breadcrumbs and 1 tsp. salt. Add 50-100 ml of water and mix everything well.
2. Make small meatballs about 3-4 cm big and roll them in flour.
3. Heat 1-2 tbsp. oil over medium-high heat and sear the meatballs until golden - about 2 minutes per side. Do not overcrowd the pan and if necessary do it in batches.
4. Take the meatballs out of the pan and add 400 g of tomatoes (1 can or fresh grated), **1 tbsp. Neapolitana Spice mix**, 200 ml water and 1 tsp. salt. Mix well and bring to a boil. Cook for about 10 minutes on low heat.
5. Return the meatballs to the pan with all their juices and cook for another 15-20 minutes. If the sauce becomes too thick, add some water. Stir carefully without breaking the meatballs.
6. Serve sprinkled with grated parmesan/pecorino.