Neapolitan Meatballs with Ragu

4 Tablespoons oil

1 large onion, chopped

6 cloves garlic, grated

1 1/2 teaspoons red pepper flakes

2 1/2 cups panko

1 cup grated pecorino Romano cheese

1 ounce piece Romano cheese

1 egg + 1 egg yolk

1 1/2 pounds 90% lean ground beef

2 cans crushed tomatoes

8 large basil leaves

Heat 2 T. oil in skillet.  Add onion and 1/2 t. salt and cook 5 minutes.

Add garlic, 1 t. pepper flakes and cook 30 seconds longer.  Remove from heat.

Combine panko and 1 1/4 c. water.  Let stand 5 minutes.  Mash into a paste.

Add 1/2 of the onion mixture.  Use a fork to combine.

Stir in cheese, egg, yolk, 2 T. oil, 1 1/2 t. salt and 2 t. pepper.

Add meat and mix with hands.

Divide mixture into 8 portions.

Shape each portion into a ball.

Place each ball onto a baking sheet lined with a greased wire rack.

Refrigerate 15-20 minutes, uncovered.

Bake 20 minutes at 475.  Let cool on baking sheet for 10 minutes.

Stir tomatoes, 1/2 t. pepper flakes, basil and chunk of cheese into remaining onion mixture in skillet.

Bring to a simmer.  Cook 15 minutes.  Season with salt and pepper.

Transfer meatballs to sauce.  Turn to coat using 2 spoons.  Bring to a simmer.

Cover and cook 5 minutes.  Remove pan from heat.  Let stand 5 minutes.

Remove cheese piece and serve with additional grated cheese.