

# Creamy veal sauced Swedish meatballs with roasted garlic mashed potatoes and sautéed mushrooms

Recipe for 4 persons

## Description

A delightful recipe, rich and creamy veal when added with Old Cheddar. When mixed with a very accessible tomato sauce... that's a sure shot, here at l'Atelier, or at home.

## Ingredients

### Veal ball

- 1 Unit(s) French shallot
- 300 Gr Ground beef
- 100 Gr Old cheddar
- 1 Unit(s) Egg
- 5 Gr Salt
- 0.50 Unit(s) Nutmeg
  
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

### Tomato & basil sauce

- 125 Ml Red wine
- 375 Ml Veal demi-glace
- 75 Ml 35% cooking cream
  
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

### Purée de pommes de terre à l'ail rôti et champignons sautés aux fines herbes

- 2 Unit(s) Yukon gold potatoes
- 2 Unit(s) Portobello mushroom
- 8 Head(s) Button mushrooms
- 1 Sprig(s) Thyme
- 3 Clove(s) Garlic
- 5 Sprig(s) Chives
  
- Butter
- Salt and pepper
- Vegetable oil
- Olive oil

## Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **400 F°**

### Mise-en-place

Finely cut the red onion, the garlic and the red pepper. Same goes for the basil.

### Meat ball

Cut the shallot into a brunoise and put it with all the remaining ingredients inside a bowl. Make sure that the farce you are making is homogeneous. In a high heated pan, colour the meatball vigorously while making sure they are still raw on the inside before putting them in the oven for 12mins at 400F.

### Tomato & basil sauce

In a medium stewpot, on high heat, colour the red onions and then add the red peppers after lowering the heat.

After a couple minutes add in the sugar, the garlic and let everything come together for a good 5mins. At low heat, add the red wine vinegar and let the mixture cook until dry. Add in the crushed tomatoes.

Rectify and let the sauce on low heat for 10mins or so.

Taste again and add the chopped basil, off the heat.

### Montage

In a medium bowl, pour in some tomato sauce and then 2-3 Old Cheddar balls. Tomato sauce again, on top. Put a couple basil leaves anywhere you want as decoration.

**Bon appétit!**