

# Crispy veal meat balls with a beer mayonnaise |

Recipe for 12 Tapas



## Description

Delicious and juicy veal meatballs served with a white beer based mayonnaise.

## Note

If you feel like changing things up, you can always replace the cream cheese with goat's cheese!

## Ingredients

### Meatballs

- 450 Gr Ground veal
- 100 Gr Cream cheese
- 1 Unit(s) Egg
- 100 Gr Shallot
- 1 Pinch(es) Nutmeg
- 1 Cup(s) Japanese breadcrumbs (panko)
- 6 Gr Salt
  
- Salt and pepper
- Vegetable oil

### Mayonnaise

- 1 Unit(s) Egg
- 1 Tbsp Maille grain mustard
- 150 Ml White beer
- 50 Gr Shallot
- 10 Sprig(s) Parsley
- 125 Ml Vegetable oil
  
- Salt and pepper
- Vegetable oil

## Preparation

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

### Preparation

Mince the shallots making sure to separate them for both preparations. Finely chop the parsley.

### Meatballs

Combine all the meatball ingredients (except the panko) and mix well. Make 24 meatballs and then roll them in the panko to coat them. Lightly press them before cooking. Sear in a pan for a nice

golden color then transfer to the oven to finish cooking in the oven for 13 minutes. Let rest for 2 minutes before serving.

### Mayonnaise

Combine the beer and shallots in a sauce pot and reduce until the liquid has completely evaporated.

In a mixing bowl, combine the egg yolks, mustard and the shallot and beer reduction. With a whisk, incorporate the oil slowly while continuously whisking until you get a nice consistency. Season to taste and add the parsley and a bit of vinegar to taste.

**Bon appétit!**