

# Home made Fettucini, gorgonzola and bacon cream with spicy meatballs.

Recipe for 4 persons

## Description

Fettuchini in a cream and gorgonzola sauce accompanied by some spicy meatballs.

## Ingredients

### Pasta dough

- 220 Gr Flour
- 2 Unit(s) Egg
- 15 Ml Olive oil
- 4 Gr Salt

### Meatballs

- 500 Gr Ground pork
- 6 Unit(s) Sundried tomatoes
- 1 Unit(s) Onion
- 1 Ml Cinnamon powder
- 1 Ml Nutmeg
- 1 Ml Ground cloves
- 60 Gr Japanese breadcrumbs (panko)
- 45 Ml Milk
- 1 Unit(s) Egg
- 1 Tbsp Dijon mustard
- 1 Liter(s) Chicken stock

### Blue cheese sauce

- 125 Gr Gorgonzola cheese
- 375 Ml 35% cooking cream
- 5 Turn(s) Fresh ground black pepper
- 1 Unit(s) French shallot
- 60 Ml White wine

## Preparation

- Preparation time **30 mins**

### Prep

Finely mince the sun dried tomatoes. Finely dice the onion. Finely dice the French shallot. Bring the chicken stock to a boil and keep it warm. Crumble the blue cheese.

### Meatballs

Place the ground pork in a bowl with the onions, panko, green onions, eggs, milk, mustard and ground spices. Using an ice cream scoop, make small balls to portion out the meat and roll it by hand afterwards. Let the meatballs rest in the fridge for an hour before cooking. To cook, poach the meatballs in the chicken stock until they are brown and firm. (around 20 minutes) Drain the meatballs from the liquid onto a plate lined with absorbant paper. Finally, brown the meatballs in a pan with a drizzle of olive oil until they are golden and crispy.

### Blue cheese sauce

In a sauce pan, add the French shallot and cook until soft and translucent. Once it is cooked, add the white wine and cook until the wine is completely evaporated. Proceeded by adding the cream and the cheese and bring to a boil, then lower to simmer and cook for 5 minutes.

### To serve

Add the pasta to the sauce with a few table spoons of cooking water (this will help thicken the sauce) Make cute nests using the thongs and spread some meatballs around and a few crumbles of blue cheese on top. Serve immediately.

### Pasta dough

Place all of the ingredients in a food processor and start to mix them all together. Finish the dough by hand and let it rest at least 30 minutes.

With the aid of a pasta roller, roll out the dough until it's nice and make sure to have plenty of flour to avoid it sticking. Next, pass it through the pasta machine with the fettuccine attachment. Cook the pasta in a large pot of boiling salted water for about 2 minutes, then strain and sprinkle with olive oil to avoid them sticking together.

Serve the pasta with the meatballs and tomato sauce on top.

**Bon appétit!**