

Meat balls with sundried tomatoes, served with tomato sauce, foamy butter fingerlings potatoes, and fresh ricotta cheese

Recipe for 4 persons



Description

Meat balls with sundried tomatoes, serve with tomato sauce, foamy butter fingerlings potatoes, and fresh ricotta cheese.

Ingredients

For the meat balls

- 500 Gr Ground pork
- 6 Unit(s) Sundried tomatoes
- 0.25 Unit(s) Nutmeg
- 3 Clove(s) Chopped garlic
- 15 Gr Japanese breadcrumbs (panko)
- 1 Unit(s) Green onion
- 50 Ml Olive oil
- 0.50 Unit(s) Onion

- Olive oil
- Vegetable oil
- Salt and pepper
- Butter

For the tomato sauce

- 0.50 Unit(s) Onion
- 1 Can(s) Cherry tomatoes
- 3 Clove(s) Crushed garlic
- 2 Sprig(s) Thyme
- 30 Gr Sugar
- 2 Tbsp White balsamic vinegar
- 85 Gr Ricotta

- Olive oil
- Vegetable oil
- Salt and pepper
- Butter

For the fingerlings

- 10 Unit(s) Fingerling potatoes

- Olive oil
- Vegetable oil
- Salt and pepper

- Butter

Preparation

- Preparation time **30 mins**
- Preheat your **Four Vapeur** at **212 F°**

For the mise en place

Chop the sundried tomatoes.

Ciseler the onions.

Mince the green onions.

For the meat balls

In a bowl, mix all the ingredients, add the nutmeg.

Put some gloves on, mix the meat well, with the ice scooper make some balls and roll it between your hands to make it nice and round. You must have five balls for each person.

Place it on a backing tray, put it in the steam oven on 212F (100C) for 10 minutes cooking.

For the tomato sauce

In a hot pot with olive oil, sweat the onions, add the garlic, mix it, add the can of tomatoes and the thyme.

When boiling, low down the heat and let it cook for 15 minutes, mix it often.

Add the sugar and the white balsamic vinaiger, mix it and let it cook 10 more minutes. Fix the seasoning.

When the meat balls are cooked, add it in the sauce and keep it warm.

For the fingerlings

Wash the potatoes, cut it in half on the long way. Place it on a pierce baking tray, and put it in the steam oven for 20 minutes on 212F (100C). When done, heat some butter in a pan and sear the potatoes to have a nice golden brown coloration, keep it warm before plating.

For the plating

In a flat plate, place the meat balls in the middle with the tomato sauce, put a quenelle of ricotta cheese on the top and put the potatoes all around, finish with fresh herbs.

Bon appétit!