

Pork meatballs, sweet and sour sauce, mashed potatoes with thyme |

Recipe for 4 servings / 12 tapas

Description

Meatballs from around here but with an asian touch, they will be hard to resist.

Note

Be careful not to over-salt the dumpling filling, as the amount required may vary depending on the ham used.

Ingredients

Pork meatballs

- 250 Gr Ground pork
- 250 Gr Cooked ham
- 125 Ml Japanese breadcrumbs (panko)
- 65 Ml Milk
- 50 Gr Gruyere cheese
- 1 Unit(s) Egg
- Salt and pepper
- Vegetable oil

Mashed potatoes

- 600 Gr Yukon gold potatoes
- 4 Sprig(s) Thyme
- 210 Ml Milk
- 75 Gr Butter
- Salt and pepper
- Vegetable oil

Sweet and sour sauce

- 100 Ml Brown sugar
- 80 Ml White balsamic vinegar
- 40 Ml White vinegar
- 125 Ml Water
- 1 Tbsp Dijon mustard
- 2 Sprig(s) Flat parsley
- Salt and pepper
- Vegetable oil

Topping

- 2 Sprig(s) Flat parsley
- Salt and pepper
- Vegetable oil

Preparation

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

Prep

Finely slice the ham.

Peel the potatoes, dice them and place them in a pan of salted cold water.

Remove the leaves of the thyme and the parsley.

Finely chop the parsley for the meatballs, keep some for the end.

Meatballs

In a bowl, gather all the ingredients, mix well, season with salt and pepper (to make sure of the seasoning, cook a little bit of the mix and taste it)

Now you can make meatballs, we're looking for a small golf ball size.

Cooking

In a hot pan with canola oil, color the meatballs on each side. Then place them on a baking tray with parchment paper. Depending on how big the meatballs are, cook for 6 to 12 minutes.

Sweet and sour sauce

Gather all the ingredients in a pan, on a low heat, stir to combine and keep warm.

Mashed potatoes

Bring the pan with the potatoes to a boil. They're cooked when you can pierce them easily with a knife.

Drain the potatoes and pass them through a potato ricer.

In the same pan, pour in the milk with the thyme and bring to a boil. Add the potatoes and stir well with a wooden spoon to combine.

Once homogenous, you just have to serve.

Plating and last touch

Plate size

In a shallow plate, place a generous table spoon of mashed potatoes. Lay 5 to 6 meatballs here and there, drizzle some sweet and sour sauce. Finish with some parsley leaves.

Tapas

In a smaller plate, repeat the same process with less mashed potatoes and only 2 meatballs.

Bon appétit!