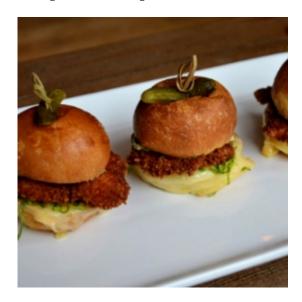
Turkey burger, green onion, Douanier cheese, gribiche sauce, lettuce, sun dried tomatoes

Recipe for 12 Tapas



Description

A nice Quebec product we wish was a bit more famous.

Note

Any other white meat could be used in this recipe.

You can also use a basic mayonnaise, to which you add some Gribiche toppings.

Ingredients

Turkey meatballs

- 650 Gr Turkey
- 250 Gr Flour
- 250 Ml Egg
- 350 Gr Japanese breadcrumbs (panko)
- Salt and pepper
- Vegetable oil

Sides

- 4 Unit(s) Burger bun
- 4 Leaf(ves) Boston lettuce
- 1 Clove(s) Chopped garlic
- 1 Unit(s) Green onion
- 4 Unit(s) Sundried tomatoes
- 4 Slice(s) Douanier of Québec
- 200 Gr Button mushrooms
- Salt and pepper
- Vegetable oil

Gribiche sauce

- 3 Unit(s) Pickles
- 1 Unit(s) Hard eggs
- 2 Sprig(s) Tarragon

- 1 Sprig(s) Parsley
- 1 Tbsp Capers
- 1 Tbsp Red wine vinegar
- 1 Tbsp Dijon mustard
- 10 Ml Lemon juice
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time 30 mins
- Preheat your oven at 400 F°

Prep

Clean the lettuce leaves.

Finely chop the sundried tomatoes.

Chop the garlic.

Slice the green onions.

Chop the guerkins and the hard-boiled egg.

Cisel the tarragon and the parsley.

Meatballs

In a bowl, mix the ground turkey with spices, coriander, shallots, sundried tomato and egg. Season with salt and pepper.

Make some meatballs of 150g each and flatten them on a baking tray.

Sear them in a hot pan, put back on the tray and bake in the oven for 10 minutes.

Before serving, add a slice of cheese on top and put back in the oven for 2 minutes to melt the cheese.

Sides

Using the same pan, cook the mushrooms for 3 minutes with a dash of olive oil, season with salt and pepper. Add the garlic.

Gribiche sauce

In a bowl, mix the egg yolk with lemon juice and mustard. Whisk continuously, slowly adding some vegetable oil, until the mayonnaise get thicker. Season with salt and pepper. Add teh rest of the ingredients.

Dressing your plate

Pour a bit of gribiche sauce on the bread. Add a leaf of lettuce then the meat with the melted cheese. Add some green onions and tomatoes. Add a bit more of sauce.

Add a bit of lemon juice and olive oil with salt and pepper on the aragula salad.

Bon appétit!