

Turkey meatball, sweet and sour cranberry sauce, potato gratin

Recipe for 12 Tapas

Description

A generous turkey meatball with grilled breadcrumbs served on a cheddar cheese potato gratin. All is enhanced with a sweet and sour cranberry sauce.

Note

Make sure to put the proper quantity of salt, for ground meat it's 14g of salt per kg.

Ingredients

Gratin

- 600 Gr Yukon gold potatoes
- 3 Clove(s) Garlic
- 1 Knob Nutmeg
- 400 Ml Cream 35%
- 150 Gr Old cheddar

- Butter
- Salt and pepper

Meatball

- 500 Gr Ground turkey
- 30 Gr Breadcrumbs
- 1 Unit(s) Onion
- 4 Pinch(es) 4 spices powder
- 1 Unit(s) Egg
- 7 Gr Salt

- Butter
- Salt and pepper

Sauce

- 250 Ml Veal demi-glace
- 50 Gr Dried cranberries
- 100 Ml White balsamic vinegar
- 50 Ml Maple syrup
- 1 Unit(s) Shallot

- Butter
- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **oven** at **400 F°**

Prep

Cisel the onion and the shallots. Chop the garlic.

Peel the potatoes and dice them (1cm cubes).

Grate the cheddar cheese.

Grill the breadcrumbs in the oven for 5 minutes on a baking tray.

Meatball

In a bowl, mix the onion with turkey meat, egg, salt, breadcrumbs and the 4 spices blend. Use your hands or mixer for at least 1 minute.

Gratin

Bring the cream to a boil with a pinch of salt, the garlic and a bit of nutmeg. Put the potatoes in a baking dish and pour the cream on it.

Cover with the cheddar and bake for 30 minutes. Use the tip of a knife to make sure your potatoes are cooked.

Sauce

Brown the shallots with a spoon of butter, add the cranberry, the white balsamic vinegar and the maple syrup.

Cook for 5 minutes at low heat and add the veal demi-glace. Let simmer for 5 minutes and mix with a blender.

Bon appétit!