

Veal polpette with gorgonzola, creamy sauce with apples, honey and walnuts |

Recipe for 12 tapas



Description

Cheese veal meatballs served with a caramelized apples and nut sauce.

Note

For a less stronger taste replace the blue cheese by mascarpone cheese.

Ingredients

Meatballs

- 450 Gr Ground veal
- 100 Gr Gorgonzola cheese
- 100 Gr Shallot
- 1 Unit(s) Egg
- 1 Pinch(es) Nutmeg

- Salt and pepper

Sauce

- 200 Ml Cream 35%
- 1 Unit(s) Golden delicious apple
- 12 Unit(s) Walnuts
- 1 Tbsp Honey
- 100 Ml White wine

- Salt and pepper

Preparation

- Preparation time **60 mins**
- Preheat your **Oven** at **400 F°**
- Resting time **0 mins**

Prep

Cisel the shallot.

Dice the cheese.

Peel and slice the apples in 12.

Bake the nuts in the oven for 3 minutes and crush them.

Meatballs

In a bowl mix all the ingredients.

Mix well and make meatballs of about 30g each.

Brown them in a pan with a dash of olive oil.

Cook for 12 min in the oven.

Sauce

In a pan, caramelize the apples with a spoon of butter and honey.

Deglaze with white wine, let the wine evaporate and add the cream.

Cook until the sauce get thicker.

Add the nuts.

Bon appétit!