

Veal polpette with gorgonzola, tomato and basil sauce, ricotta, lemon zest |

Recipe for 12 Tapas

Description

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

Note

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

Ingredients

Meatballs

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

Parmesan tuile

- 4 Tbsp Grated parmesan

Tomato Sauce

- 400 Ml Can of crushed plum tomatoes (28 oz)
- 100 Gr Red onion
- 150 Gr Red pepper
- 1 Tbsp Olive oil
- 3 Clove(s) Crushed garlic
- 1 Tbsp Sugar
- 1 Tbsp Red wine vinegar
- 1 Sprig(s) Basil

Finishing touches

- 8 Sprig(s) Chives
- 12 Tsp Ricotta
- 1 Unit(s) Lemon zests

Preparation

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

Set up

Chisel the shallot, onion and garlic.

Empty and cut in small cubes the red pepper. Cut the blue cheese in small dices.

Pick the basil leaves and gently chisel, zest the lemon.

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.

Tomato Sauce

In a hot pan or cooking pot, cook and color the red onions in some oil. Turn down the heat then add the red peppers.

After 1 minute, add the sugar and garlic, cook for another 5 minutes. Add the red vinegar, let reduce almost completely, then add the tomatoes.

Add salt and pepper, then simmer for 10 minutes.

Stop the cooking process and add the basil.

Pass everything in a blender for a smoot finish.

Parmesan tuile and dressing

Parmesan tuile

On a baking sheet, make grated parmesan circles. Cook for 5 minutes then let rest.

Dressing

Put your meatballs in a bowl, pour over your tomato sauce generously. Add a spoonful of ricotta on top. Deposit your parmesan tuile, your chiseled chives and lemon zests.

Bon appétit!