

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

Recipe for 12 Tapas

Description

Cheese veal meatballs served with a caramelized apples and nuts sauce

Note

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

You can keep your plates warm in the *Bertazzoni* warming drawers while waiting for your guests.

Ingredients

Meatballs

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

Parmesan Tile

- 4 Tbsp Grated parmesan

Sauce

- 1 Unit(s) Can of crushed plum tomatoes (28 oz)
- 1 Unit(s) Red onion
- 1 Unit(s) Red pepper
- 1 Tbsp Olive oil
- 3 Clove(s) Crushed garlic
- 1 Tbsp Sugar
- 1.50 Tbsp Red wine vinegar
- 1 Bunch Basil

Dressing

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

Preparation

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

Prep

Peel the onion, shallot and garlic.

Chop the garlic.

Remove the seeds from the pepper and dice in little cubes.

Cisel the shallot and red onion.

Dice the cheese.

Finely chop the chive.

Take a few leaves of basil and chop them.

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 on your *Bertazzoni* induction cook top.

Cook for 12 min in the *Bertazzoni* convection oven.

Tomato Sauce

In a hot pot with a dash of olive oil on your *Bertazzoni* induction cook top, brown the onions; lower the heat and add the red peppers.

After 1 minute, add sugar and garlic, and cook for 5 more minutes. Add the red wine vinegar, let reduce to dry and pour in your crushed tomatoes can.

Season with salt and pepper and let simmer for 10 minutes.

Remove from heat and add the basil. Using a electric hand blender, smooth the sauce out.

Parmesan tiles

Parmesan Tile

On a baking tray, put some round cookie cutters and fill the bottom with some grated parmesan cheese. Remove the molds.

Bake in the *Bertazzoni* convection oven for 5 minutes. Once melted and lightly browned, remove from oven and let cool down aside.

Garnish

On a warm plate, put two meatballs and cover with tomato sauce. Add a spoon of ricotta cheese. Garnish with chives, lemon zest and a parmesan tile.

Bon appétit!