

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

Recipe for 12 Tapas

Description

Cheese veal meatballs served with a sweet tomato sauce and a parmesan cracker.

Note

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

You can also serve the polpettes as a dish with a salad.

Ingredients

Meatballs

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

Sauce

- 398 Ml Diced tomatoes
- 100 Gr Red onion
- 100 Gr Red pepper
- 1 Tbsp Olive oil
- 3 Clove(s) Crushed garlic
- 1 Tbsp Sugar
- 1.50 Tbsp Red wine vinegar
- 1 Bunch Basil

Parmesan Tile

- 12 Tbsp Grated parmesan

Dressing

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

Preparation

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

Preparation

Peel the onion, shallot and garlic.

Chop the garlic.

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

Chop 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.

On the stove, lightly brown the meatballs in a pan with a little olive oil.

Cook for 12 min in the oven.

Tomato Sauce

In a hot pot with a dash of olive oil , 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 and plating

Parmesan Tile

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

Bake oven for 5 minutes. Once melted and lighty browned, remove form 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 anda parmesan tile.

Bon appétit!