

Fettuchini in a cream and gorgozola sauce accompanied by some spicy meatballs.

Recette pour 4 personnes

Description

Fettuchini in a cream and gorgozola sauce accompanied by some spicy meatballs.

L'idée déco

Adding a little bit of the cooking liquid from the pasta is the trick to having a sauce that is both creamy and sticks to the pasta. It's very important never to wash pasta under cold water. The outside of pasta, once cooked, is starchy and it helps the sauce stick. If you wash the pasta the sauce has no way to stick to it.

Ingrédients

Pasta

- 250 Gr Fettucini
- 50 Gr Butter
- 4 Turn(s) Fresh ground black pepper
- 25 Gr Coarse salt

Meatballs

- 500 Gr Ground pork
- 6 Unit(s) Sundried tomatoes
- 1 Unit(s) Onion
- 1 Ml Cinnamon powder
- 1 Ml Nutmeg
- 1 Ml Ground cloves
- 60 Gr Japanese breadcrumbs (panko)
- 45 Ml Milk
- 1 Unit(s) Egg
- 1 Tbsp Dijon mustard
- 1 Liter(s) Chicken stock

Blue cheese sauce

- 125 Gr Gorgonzola cheese
- 375 Ml 35% cooking cream
- 5 Turn(s) Fresh ground black pepper
- 1 Unit(s) French shallot
- 60 Ml White wine

Préparations

Temps de préparation **30.00 mins**

Preparation

Finely mince the sun dried tomatoes. Finely dice the onion. Finely dice the French shallot. Bring the chicken stock to a boil and keep it warm. Crumble the blue cheese.

Meatballs

Place the ground pork in a bowl with the onions, panko, green onions, eggs, milk, mustard and ground spices Using an ice cream scoop, make small balls to portion out the meat and roll it by hand afterwards. Let the meatballs rest in the fridge for an hour before cooking. To cook, poach the meatballs in the chicken stock until they are brown and firm. (around 20 minutes) Drain the meatballs from the liquid onto a plate lined with absorbant paper. Finally, brown the meatballs in a pan with a drizzle of olive oil until they are golden and crispy.

Blue cheese sauce

In a sauce pan, add the French shallot and cook until soft and translucent. Once it is cooked, add the white wine and cook until the wine is completely evaporated. Proceeded by adding the cream and the cheese and bring to a boil, then lower to simmer and cook for 5 minutes.

To serve

In a large pot of boiling, salted water. Plunge the pasta and cook until al dente. (Once the water boils, lower the heat to simmer).Add the pasta to the sauce with a few table spoons of cooking water (this will help thicken the sauce) Make cute nests using the thongs and spread some meatballs around and a few crumbles of blue cheese on top.Serve immediately.

Bon appétit!