

# Meat balls with sundried tomatoes, served with tomato sauce, foamy butter fingerlings potatoes and fresh ricotta cheese

Recette pour 4 personnes



## Description

Meat balls with sundried tomatoes, served with tomato sauce, foamy butter fingerlings potatoes, and fresh ricotta cheese.

## L'idée déco

Don't over season the meat with salt as the salt can remove moisture from the meat and the end result will be quite a bit dryer.

## Ingrédients

Meat balls

- 500 Gr Ground pork
- 6 Unit(s) Sundried tomatoes
- 0.25 Unit(s) Nutmeg
- 3 Clove(s) Chopped garlic
- 15 Gr Japanese breadcrumbs (panko)
- 1 Unit(s) Green onion
- 50 Ml Olive oil
- 0.50 Unit(s) Onion
  
- Butter
- Salt and pepper

Cream sauce

- 2 Large French shallot
- 0.50 Cello Button mushrooms
- 6 Unit(s) Shiitake mushroom

- 125 Ml White wine
- 500 Ml 35% cooking cream
- 175 Gr Maille dijon mustard
  
- Butter
- Salt and pepper

#### Garnish

- 6 Sprig(s) Chives
  
- Butter
- Salt and pepper

#### **Préparations**

Temps de préparation **50 mins**

Préchauffez votre four vapeur à 212 F°

#### Meat balls

In a mixing bowl, combine all the ingredients and add the grated nutmeg. With latex gloves, mix the ingredients until you get an even distribution of all the elements. With the help of an ice cream scooper, make balls of the mixture. Next, roll the balls one by one in the palm of your hands to make a sphere. You want to have at least 5 balls per person eating. Place them on a steam baking tray without holes and then place the tray in the steam oven for 10 min at 212°F or 100°C.

See chef's note beneath.

#### Cream sauce

Peel and finely chop the shallots. Clean the mushrooms with a slightly damp cloth and then quarter them.

In a hot frying pan with oil, sweat the shallots. Add the mushrooms next and continue to cook for 3-4 minutes.

Deglaze with the white wine, reduce to almost dry and then add the 35% cream. Let it simmer at low heat for a few minutes. Season to taste with salt and pepper.

#### Plating

Add the meat balls to the cream sauce and keep warm. When ready to serve, add the chives for finishing.

**Bon appétit!**