

Turkey burger, green onion, Douanier cheese, gribiche sauce, lettuce, sun dried tomatoes

Recipe for 12 Tapas



Description

A nice Quebec product we wish was a bit more famous.

Note

Any other white meat could be used in this recipe.

You can also use a basic mayonnaise, to which you add some Gribiche toppings.

Ingredients

Turkey meatballs

- 650 Gr Turkey
- 250 Gr Flour
- 250 Ml Egg
- 350 Gr Japanese breadcrumbs (panko)
- Salt and pepper
- Vegetable oil

Sides

- 4 Unit(s) Burger bun
- 4 Leaf(ves) Boston lettuce
- 1 Clove(s) Chopped garlic
- 1 Unit(s) Green onion
- 4 Unit(s) Sundried tomatoes
- 4 Slice(s) Douanier of Québec
- 200 Gr Button mushrooms
- Salt and pepper
- Vegetable oil

Gribiche sauce

- 3 Unit(s) Pickles
- 1 Unit(s) Hard eggs
- 2 Sprig(s) Tarragon

- 1 Sprig(s) Parsley
- 1 Tbsp Capers
- 1 Tbsp Red wine vinegar
- 1 Tbsp Dijon mustard
- 10 Ml Lemon juice
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **30 mins**
- Preheat your **oven** at **400 F°**

Prep

Clean the lettuce leaves.

Finely chop the sundried tomatoes.

Chop the garlic.

Slice the green onions.

Chop the guerkins and the hard-boiled egg.

Cisel the tarragon and the parsley.

Meatballs

In a bowl, mix the ground turkey with spices, coriander, shallots, sundried tomato and egg. Season with salt and pepper.

Make some meatballs of 150g each and flatten them on a baking tray.

Sear them in a hot pan, put back on the tray and bake in the oven for 10 minutes.

Before serving, add a slice of cheese on top and put back in the oven for 2 minutes to melt the cheese.

Sides

Using the same pan, cook the mushrooms for 3 minutes with a dash of olive oil, season with salt and pepper. Add the garlic.

Gribiche sauce

In a bowl, mix the egg yolk with lemon juice and mustard. Whisk continuously , slowly adding some vegetable oil, until the mayonnaise get thicker. Season with salt and pepper. Add teh rest of the ingredients.

Dressing your plate

Pour a bit of gribiche sauce on the bread. Add a leaf of lettuce then the meat with the melted cheese. Add some green onions and tomatoes. Add a bit more of sauce.

Add a bit of lemon juice and olive oil with salt and pepper on the aragula salad.

Bon appétit!