

Turkey meatballs, italian sauce, gratin dauphinois |

Recipe for 4 servings

Description

A simple and refined preparation, nice turkey meatballs, a tomato and basil sauce as well as a gratin Dauphinois.

Note

You can add slices of vegetables, ham, cheese or even bacon to the gratin Dauphinois if you want to change it up a bit.

Ingredients

Turkey meatballs

- 400 Gr Ground turkey
- 1 Unit(s) Egg
- 100 Gr Mascarpone cheese
- 1 Tsp Salt
- 2 Unit(s) French shallot
- 1 Pinch(es) Nutmeg
- 30 Gr Breadcrumbs
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- Butter
- Salt and pepper

Tomato sauce

- 4 Unit(s) Italian tomatoes
- 1 Unit(s) Onion
- 1 Unit(s) Basil
- 2 Clove(s) Garlic
- 60 Ml Olive oil
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- Butter
- Salt and pepper

Preparation

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

Preparation

Peel and rinse the potatoes. Finely slice them (3mm). Mince the garlic. Finely slice the onion and french shallots. Cut the tomatoes into cubes.

Turkey meatballs

Gratin dauphinois

- 500 Gr Yukon gold potatoes
- 250 Ml Cream 35%
- 2 Clove(s) Garlic
- 1 Pinch(es) Nutmeg
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- Butter
- Salt and pepper

In a mixing bowl, combine all of the ingredients for the meatballs. Mix until smooth and well combined. Make 12-16 meatballs depending on preferred size. In a hot skillet with oil, sear the meatballs on at least 2 sides and then transfer to the oven for 15-20 minutes to finish cooking them through.

Gratin Dauphinois

In a saucepot, bring the cream, garlic, nutmeg and a pinch of salt to a boil. In a baking dish, layer the potato slices on all of the surface as evenly as possible. Continue this process until you have used all of your potatoes. Pour the infused cream on top of the potatoes. Cook in the oven for 20-30 minutes.

Tomato sauce

In a saucepot with oil, sweat the onions and then add the garlic. Continue to cook for 30 seconds. Add the tomatoes and continue to cook for a few minutes. At the last minute, add the basil and blend with the help of a hand mixer. Season to taste with salt and pepper.

Bon appétit!