



Making baguette with granny meatballs in tomato sauce gratinated with cheese



Ingredients

- 80 gram Henri Willig Gouda mature cheese
- 1 baguette
- 300 grams of minced meat
- 1 egg
- 1 onion
- 2 cloves of garlic, finely chopped
- 1 teaspoon of dried oregano
- 1 teaspoon dried basil
- 0.5 teaspoon paprika
- 1 can of diced tomatoes (400 g)
- 2 tablespoons of tomato puree
- 1 tablespoon of olive oil
- salt and pepper to taste

Looking for comfort food with a touch of nostalgia? Our meatballs in tomato sauce, topped with melting cheese, taste as if they came lovingly from grandmother's kitchen. This dish will not only warm your heart, but also your taste buds.

Preparation

- 1: Preheat the oven to 180 degrees Celsius.
- 2: Mix the minced meat, egg, onion, garlic, oregano, basil, paprika, salt and pepper in a bowl. Knead everything well together.
- 3: Form small meatballs from the mixture. You can decide how big you want the meatballs to be.
- 4: Heat the olive oil in a large frying pan over medium-high heat. Fry the meatballs in the pan until browned on all sides.
- 5: Add the diced tomatoes and tomato puree to the pan. Stir everything well and bring the sauce to a boil.
- 6: Simmer for about 10 minutes to allow the flavours to mix well. Add any extra salt and pepper to taste.
- 7: Meanwhile, grate the cheese -about 60 to 100 grams- but more is always possible!
- 8: Slice open your baguette put the meatballs in it and sprinkle with grated Gouda matured by Henri Willig.
- 9: Put the whole thing in a 180-degree oven for another 7 minutes so that the cheese melts. You could also use the airfryer, in which case the baking time will be shorter.

How do I make sure my meatballs stay nice and firm during baking?

For firm, perfectly round meatballs, a good balance is important. Use plenty of binder such as egg and breadcrumbs, and make sure the mixture is not too wet. Knead everything well until cohesive - but not too long, or the balls will become tough. Tip: let them rest in the fridge for a while before baking. This way they will keep their shape better and won't fall apart in the pan.