



Making baguette with granny meatballs in tomato sauce gratinated with cheese



Ingredients

- 80 gr Henri Willig 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

Preparation method baguette with granny meatballs in tomato sauce and cheese

Looking for a delicious recipe straight out of grandma's cookbook? Then try our meatballs in tomato sauce with a generous portion of melting cheese. This dish will not only warm your heart, but also your taste buds. The secret ingredient? Love! Preheat the oven, mix minced meat with spices and form small balls. Fry them until golden brown, add tomato sauce and simmer. Grate a good amount of Gouda cheese, put the meatballs on a baguette and sprinkle with cheese. Pop them in the oven and enjoy! An old-fashioned delicious dish with a touch of nostalgia.

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.



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Getting started with grandma's meatballs in tomato sauce and cheese

These meatballs with cheese in tomato sauce are pure comfort food. They bring to life memories of grandma's cooking and are perfect for a cosy meal. So, preheat your oven, grate that cheese and enjoy a delicious serving of meatballs with creamy Gouda cheese. Enjoy your meal!