

Polpettone o polpettine di tacchino con ricotta

Ingredients for four people:

- 800g ground Turkey meat
- 600g ricotta cheese
- 100g grated Parmigiano Reggiano
- 100g breadcrumbs
- 3 eggs
- 200g thinly sliced bacon
- 40g butter
- Q/B parsley, Rosemary, nutmeg and salt

Execution:

In a large bowl, combine the ground Turkey meat, ricotta, Parmigiano-Reggiano, breadcrumbs, lightly beaten eggs, chopped parsley, nutmeg and salt.

Mix well until you get a homogeneous mixture.

Format the meatloaf and wrap it in cling film to help you shape it.

Let it rest in the refrigerator for 10 minutes

After this time, take the meatloaf again, remove it from the film and wrap it with the slices of bacon slightly overlapping one another.

Sprinkle it with Rosemary and a few flakes of butter

Then transfer it to a baking sheet covered with parchment paper and bake it in a preheated oven at 200 degrees for one hour.

After this time, take the middle of out of the oven and let it rest for at least 10 minutes before serving

For the meatballs rolled in the hands 50g od dough, wrap them in the bacon impress it to make them a little flattened, they will be cooked in about 20 minutes