VEGGIE BALLS

GRÖNSAKSBULLAR vegetable balls are packed with veggies — a tasty and nutritious ball that can be combined in many different ways.
Our veggie balls GRÖNSAKSBULLAR are true all-rounders. Filled with pieces like chickpeas, carrots, corn and kale, they’re rich in vitamins, nutrients and taste. And as genuine talents they can be cooked and combined in numerous ways. Here we’ve gathered some appetizing recipes that will make your mouth water.

Roasted sweet corn salad and veggie balls, find the recipe on page 24.
Veggie balls with baked celery root and gremolata

An easy cooked dinner that looks after itself!

SERVES: 4  TIME: 1,5 H

INGREDIENTS:
- 40 pcs (640 g) of GRÖNSAKSBULLAR vegetable balls
- 2 small celery root, well washed
- 2 tbsp. + 1 dl olive oil, extra virgin
- 1 dl parsley, roughly chopped
- 1 lemon, juice and zest
- 1 garlic clove, grated
- 2 tbsp. dijon mustard
- Salt and black pepper

STEP BY STEP:
1. Heat the oven at 185°C.
2. Put the celery on an oven proof tray and combine with 2 tbsp. olive oil, salt and pepper. Bake for approx. 40-60 minutes until they’re cooked all the way through and the skin is golden brown.
3. Combine parsley, garlic and lemon zest in a bowl with your fingers to a gremolata.
4. Whisk dijon mustard with lemon juice and the rest of the oil to a vinaigrette. Season with salt and pepper.
5. Fry the veggie balls as instructed on the package.
6. Cut the celery in smaller pieces. Spread some vinaigrette on a big plate and put the celery and veggie balls on top. Finish with some gremolata and a few drops of olive oil.

Find this recipe on page 23.

Veggie balls with fennel, cucumber and dill

An easy made salad with crispy vegetables and black olives. Served with roasted potatoes and aioli.

SERVES: 4  TIME: 30 MIN
Warm radicchio and walnut salad with veggie balls

Grilling the radicchios brings out the flavours from the salad, which suits perfectly with the walnut sauce!

SERVES: 4  TIME: 50 MIN

INGREDIENTS:
- 40 pcs (640 g) of GRÖNSAKSBULLAR vegetable balls
- 1 quantity of walnut sauce (see adjacent recipe)
- 1 large or 2 small radicchios
- 1+2 tbsp. olive oil, extra virgin
- 1 lemon, juice
- Salt and black pepper

STEP BY STEP:
1. Make the walnut sauce.
2. Cut the radicchios in quarters or halves depending on size. Rub them with 1 tbsp. olive oil. Grill or fry on high heat until they are almost burnt and have a golden brown colour.
3. Fry the veggie balls as instructed on the package.
4. Rip the salad into flakes and put it on a big serving plate. Rip and put veggie balls on top and drizzle on some walnut sauce. Finish with a few sprinkles of olive oil, lemon juice, salt and pepper.

Walnut sauce

A delicious sauce which can be served warm or cold, as a dip sauce to vegetables as snacks.

SERVES: 4  TIME: 50 MIN

INGREDIENTS:
- 8 dl milk
- 1 yellow onion, sliced
- 3 garlic cloves, sliced
- 2 bay leaves
- 50 g butter
- 1/2 nutmeg, grated
- 1/2 tsp. salt
- 125 g walnuts
- 2 tbsp. water
- 1/2 tsp. salt
- 200 g stale bread (preferably sourdough), roughly chopped
- Black pepper
- 1 tbsp. sherry vinegar (alt. red wine vinegar)

STEP BY STEP:
1. Boil milk with onion, garlic, bay leaves, butter, grated nutmeg and salt. Take the heat down and simmer for 20-30 minutes.
2. Preheat the oven to 175°C. Put the walnuts on an oven proof tray and combine with water and salt. Roast in the middle of the oven for 10 minutes.
3. Remove and discard the bay leaves. Add the bread and 2/3 of the walnuts into the milk. Let the bread absorb the liquid. Add the vinegar and black pepper. Blend everything with a mixer until it's smooth.
4. Pour the hot sauce in a nice bowl, chop the remaining walnuts and place on top.
Veggie balls with Brussels sprouts & pickled red cabbage

A lovely green dish, very well balanced with the flavours from the cabbage and herbs.

SERVES: 4  TIME: 45 MIN

INGREDIENTS:
- 40 pcs (640 g) of GRÖNSAKSBULLAR vegetable balls
- 300 g small potatoes
- 2 + 2 tbsp. olive oil, extra virgin
- 1 quantity of pickled red cabbage for serving (see separate recipe on page 27)
- 300 g Brussels sprouts

Herb crème fraîche
- 1 dl crème fraîche
- 1 tbsp. minced chives
- 1 tbsp. minced parsley
- 1/2 lemon, juice and zest
- Salt and black pepper

STEP BY STEP:
1. Preheat the oven to 200°C. Put the potatoes in an oven proof tray and combine with 2 tbsp. olive oil and salt. Cook for 25 minutes until they are tender all way through and golden brown.
2. Make the pickled red cabbage.
3. Trim the Brussels sprouts and cut them in half through the root.
4. Fry the veggie balls with the Brussels sprouts in 2 tbsp. of olive oil until golden brown.
5. Combine the crème fraîche with the minced chives, parsley and lemon juice/zest. Season with salt and pepper. Stir it together.
6. Arrange everything on a plate and fry off with some pickled red cabbage.

Brussels sprouts may look small and fragile but they’re actually veritable powerhouses packed with protein, fibres, vitamins, minerals and antioxidants.
Veggie ball wrap with avocado
A soft and tender wrap with avocado, hummus and veggie balls.

SERVES: 4  TIME: 30 MIN

INGREDIENTS:
- 40 pcs (640 g) of GRÖNSAKSBULLAR vegetable balls
- 4 tbsp. of hummus
- 4 sheets of BRÖD TUNNBRÖD soft thin bread
- 2 avocados
- 4 spring onions, finely sliced
- 1/2 dl mint, roughly chopped
- 1 tbsp. olive oil, extra virgin
- 1/2 lemon, juice
- Salt and pepper

STEP BY STEP:
1. Spread out the soft thin bread on the worktop. Take half an avocado and spread it out by mashing it with a fork. Next to the avocado, spread out some of the hummus.
2. Combine spring onions, mint, olive oil, lemon, salt and pepper. Divide it on top of the avocado and hummus.
3. Oven roast or pan fry the veggie balls as instructed on the package. Put them on a piece of paper to dry. Rip them in half and put them on top.
4. Roll it up tightly, and wrap them in some parchment paper.

Summer salad with veggie balls
A nice salad is a craving during summer!

SERVES: 4  TIME: 25 MIN

INGREDIENTS:
- 40 pcs (640 g) of GRÖNSAKSBULLAR vegetable balls
- 4 Chioggia beets (or any other kind of beets)
- 12 green asparagus, trimmed
- 2 avocados
- 1 garlic clove, grated
- 1 lemon, juice
- 4 carrots (different colours if possible)
- 12 radishes
- 100 g sugar snaps, divided in half lengthways
- 70 g green leaves (e.g. chard, spinach, baby gem), washed
- 1/2 dl mint leaves, roughly chopped
- Salt and black pepper

STEP BY STEP:
1. Boil 2 of the beets until soft in plain water. Cool down, peel and slice thinly.
2. Preheat a grill pan or a normal pan really hot. Rub the asparagus with 1 tbsp. olive oil and grill until it has a nice colour. Put on a plate and season with sea salt, set aside.
3. Blend the avocados with a stick blender. Combine with garlic, lemon juice and salt in a bowl, set aside.
4. Peel the remaining beets, the carrots and wash the radishes. Slice thinly. Mix with the cooked beets, asparagus, sugar snaps, green leaves, mint, olive oil and lemon juice. Arrange on a plate.
5. Fry the veggie balls as instructed on the package and rip them on top of the salad. Serve together with the avocado dip.
Did you know?

Filled with pieces like chickpeas, carrots, corn and kale, veggie balls are high in vitamins, nutrients and taste. But they’re low in calories and fat. And they’re lightweight on your carbon footprint, too. Producing a veggie ball has thirty times less impact on the carbon footprint compared to producing meat. It’s a tasty meal that leaves you with a good conscience.
Roasted beet relish and veggie balls with naan bread
Salt baked sweet beetroots diced into a relish becomes the best topping on your naan breads!

SERVES: 4-6  TIME: 2 h

INGREDIENTS:
- 20 pcs (320 g) of GRÖNSAKS-BULLAR vegetable balls
- 8 beets, washed
- Coarse sea salt
- 1 quantity of naan bread (see separate recipe on page 27)
- 1 tbsp. sherry vinegar (alt. red wine vinegar)
- 2 tbsp. olive oil, extra virgin
- 2 dl Turkish yoghurt for serving
- 2 tbsp. finely chopped chives

STEP BY STEP:
1. Preheat the oven to 165°C.
2. Put the beets in an oven proof tray and cover in sea salt. Make sure the beets are completely covered.
3. Bake in the oven for approx. 1 hour until they are tender all way through. Cool down.
4. Make the naan breads.
5. Peel the beets and chop them into small pieces, use possibly a food processor and “pulse” mix it roughly.
6. Dress with some sherry vinegar and olive oil.
7. Fry the veggie balls as instructed on the package.
8. Put some of the beet relish, a fried veggie ball or two and a spoon of yoghurt on top of each bread. Garnish with some chives.
Sweet potato chips and veggie balls

The perfect snack to the drink or a surprise on the buffet - a delicious winner!

SERVES: 6-10  TIME: 35 MIN

15 mushrooms
1 clove of garlic
4 tbsp. of white wine
Salt and pepper

1. Place the mushrooms in a dry pan. Toast them on medium temperature for 5 min.
2. Pour oil in the pan and stir.
3. Chop the garlic finely and put it in the pan.
4. Add the white wine and let it souse.
5. Season with salt and pepper.

Sautéed mushrooms

Huevos rancheros con veggie balls

This is a perfect “all in one pot dish” and the taste when dipping rye bread in the delicious sauce is beyond words.

SERVES: 4  TIME: 35 MIN
Sunchoke soup w/ veggie balls
A creamy vegan soup with crispy home made sunchoke chips will become a new favourite.

SERVES: 4  TIME: 45 MINS

INGREDIENTS:
- 200 g celery root, peeled
- 200 g + 50 g sunchokes, peeled
- 2 tbsp. butter
- 2 tbsp. + 1 dl olive oil, extra virgin
- 1 1/2 dl white wine
- 3 dl vegetable stock (use 2 tbsp. concentrated vegetable stock + 3 dl water)
- 2 dl almond milk
- 5 dl deep-fry oil (peanutoil or sunflower oil)
- 1 dl picked basil leaves
- 1/2 lemon, juice
- Salt and black pepper
- Sea salt
- 4-6 pcs GRÖNSAKSBULLAR vegetable balls cut in half as topping

STEP BY STEP:
1. Cut the celery root and 200 g sunchokes into cubes 1 x 1 cm.
2. Fry the cubes in the butter and 2 tbsp. olive oil on medium heat in a big pot until they go soften and get a light brown colour.
3. Pour on the wine and cook for 2 minutes. Add the vegetable stock and let simmer on low/medium heat for 5 minutes without a lid.
4. Add the almond milk and simmer for another 10 minutes until the vegetables are tender all way through.
5. Preheat the deep-fry oil to 170 - 180°C.
6. Slice 50 g sunchokes on a mandolin or knife. Pop them into the hot oil, only a few at a time. Deep fry them until they’re golden brown and crispy. Using a skimmer, transfer chips to paper towels to drain. Season directly with sea salt.
7. Blend basil leaves, 1 dl olive oil, lemon juice, salt and pepper in a blender to a green basil oil.
8. Blend the soup in a blender and season with salt, pepper and maybe some lemon juice. Serve the soup in a big bowl, drizzle some basil oil on top and garnish with the crispy vegetable slices.
**Veggie balls with tomato and spinach sauce**

A quick, easy and healthy dinner to serve in the middle of the week with broccoli, freshly cooked bulgur and parmesan cheese.

**SERVES:** 4  **TIME:** 40 MIN

**INGREDIENTS:**
- 125 g cauliflower
- 125 g green beans
- 125 g cucumber, peeled, seeded and diced
- 125 g silver skin onion (alt. shallots)
- 1/2 dl sea salt
- 2 dl white wine vinegar
- 1 1/4 dl caster sugar
- 1 tsp. ground ginger
- 1 tsp. mustard powder
- 2 tbsp. maizena

**For serving:**
- 1 pkg of BRÖDMIX FLERKORN multigrain bread baking mix
- 20 pcs (320 g) of GRÖNSAKSBULLAR vegetable balls

**STEP BY STEP:**
1. Cut all the vegetables into pieces, 1 x 1 cm.
2. Toss the vegetables in salt in a bowl and add water to coat for 1 hour.
3. Bring vinegar, sugar and all the spices to boil.
4. Drain off the vegetables and add them to the pot. Cook until slightly soft.
5. Thicken with maizena.
6. Restore in a clean jar in the refrigerator for 2 weeks before serving.
7. Fry the veggie balls as instructed on the package.
8. Spread piccalilli on a piece of bread with sliced veggie balls on top.
Sweet potato chips and veggie balls

**INGREDIENTS:**
- 20 pcs (320 g) of GRÖNSAKS-BULLAR vegetable balls
- 1 large sweet potato
- 5 dl deep-frying oil
- 1 quantity of sautéed mushrooms for serving (see recipe on page 14)
- 1 dl of picked leaves of basil and leaf parsley
- 1 + 2 tbsp. olive oil, extra virgin
- 2 dl di crème fraîche
- 2 dl of chopped coriander and chives
- Salt and pepper

**STEP BY STEP:**
1. Slice the sweet potato thinly on a mandolin or with a knife. Put the slices between some kitchen towels to dry them off.
2. Finely chop the basil and parsley leaves. In the end of the chopping, add a tbsp. of olive oil to combine the herbs into a green and smooth oil. Put in a bowl and add 2 tbsp. olive oil and season with lemon juice and salt.
3. Stir the crème fraîche smooth in a bowl and pour the herb oil on top. Give it a quick stir, just 1 or 2 times, so the oil makes a nice pattern into the white crème fraîche.
4. Preheat the deep-fry oil to 170-180°C.
5. Pop the sliced potato into the hot oil, only a few at the time and deep fry them until they’re golden brown and crispy. Using a skimmer, transfer chips to paper towels to drain. Season directly with salt.
6. Deep fry the veggie balls and put on paper to drain off.
7. Arrange the chips on a serving plate. Put one veggie ball on top of each, finish with some sautéed mushrooms and serve immediately together with the herb crème fraîche.
8. Fry onions, red pepper and 2 tbsp. olive oil, extra virgin.

**Veggie balls with tomato and spinach sauce**

**INGREDIENTS:**
- 40 pcs (640 g) GRÖNSAKSBULLAR vegetable balls
- 400 g mini plum tomatoes, divided
- 1 tsp. caster sugar
- 1 yellow sweet pepper, deseeded
- 2 tbsp. olive oil for frying
- 1 yellow onion, finely chopped
- 1 garlic clove, finely chopped
- 3 dl vegetable stock
- 1 broccoli
- 300 g spaghetti, roughly chopped
- Bulgur, freshly boiled, for serving
- 2 dl of grated parmesan cheese, for serving

**STEP BY STEP:**
1. Put the tomatoes with the cut side up and sprinkle some sugar on top. Set aside until the sugar is dissolved, about 10 minutes.
2. Cut the sweet pepper into irregular pieces of 2 centimetres.
3. Fry half of the tomatoes and all sweet pepper pieces in olive until they have a nice and grilled colour. Put on a plate and set aside.
4. Fry the veggies smooth in a bowl and pour the herb oil on top. Give it a quick stir, just 1 or 2 times, so the oil makes a nice pattern into the white crème fraîche.
5. Preheat the deep-fry oil to 170-180°C.
6. Pop the sliced potato into the hot oil, only a few at the time and deep fry them until they’re golden brown and crispy. Using a skimmer, transfer chips to paper towels to drain. Season directly with salt.
7. Arrange the chips on a serving plate. Put one veggie ball on top of each, finish with some sautéed mushrooms and serve immediately together with the herb crème fraîche.
8. Stir and combine the sauce with the steamed broccoli, rest of the tomatoes, sweet pepper and veggie balls. Season with salt and pepper. Serve with freshly boiled bulgur and parmesan cheese.

**Huevos rancheros con veggie balls**

**INGREDIENTS:**
- 40 pcs (640 g) of GRÖNSAKS-BULLAR vegetable balls
- 2 onions, finely chopped
- 2 red peppers, finely chopped
- 2 tbsp. olive oil, extra virgin
- 1 tsp. smoked paprika powder
- 1/2 lemon, juice
- Sea salt
- 1/2 cucumber
- Dill, roughly chopped + some extra for garnish
- 400 g mini plum tomatoes, divided
- 4 cloves of garlic, roughly chopped with the peel on
- 2 tbsp. olive oil, extra virgin
- 1 to 2 spoons of aioli
- 2 fennels, divided
- 1/2 l basil

**STEP BY STEP:**
1. Fry onions, red pepper and garlic in a frying pan in olive oil
2. Add all the spices and the tomatoes. Mash the tomatoes with a spoon into smaller pieces. Simmer for 5-10 minutes and season with salt and pepper.
3. Fry the veggie balls as instructed on the package.
4. Take down the heat to the lowest level of the tomato sauce and add the veggie balls. Give it a stir and make 4 “holes” in the sauce. Crack an egg into each hole. Put a lid on the pan and cook for another 5-10 minutes, until the egg whites are set.
5. Sprinkle coriander and chives on top and serve with rye bread.

**Veggie balls with fennel, cucumber and dill**

**INGREDIENTS:**
- 40 pcs (640 g) of GRÖNSAKSBULLAR vegetable balls
- 200 g small potatoes
- 2 garlic cloves, finely chopped
- 1 yellow onion, finely chopped
- 2 tbsp. olive oil for frying
- 1 yellow sweet pepper, deseeded
- 1 tsp. caster sugar
- 400 g mini plum tomatoes, divided
- 1 large cucumber
- 2 fennels, divided
- 1/2 dl black olives
- 1 dl dill, roughly chopped + some extra for garnish
- 1/2 lemon, juice

**STEP BY STEP:**
1. Fry the vegetables thinly on a mandolin or with a knife. Combine with olives, dill, olive oil, lemon juice and salt.
2. Put the potatoes and garlic in an oven proof tray and combine with olive oil and salt. Cook for 25 minutes until the potatoes are soft all the way through and the skin is golden brown.
3. After half way through the cooking time of the potatoes, add the veggie balls, give it a stir and roast them along with the potatoes.
4. Slice the vegetables thinly on a mandolin or with a knife. Combine with olives, dill, olive oil, lemon juice and salt.
5. Arrange the salad and veggie balls on a serving plate and garnish with more dill. Serve with the roasted potatoes and aioli on the side.
Wrap with veggie balls, hummus & pickled red onion
SERVES: 4  TIME: 40 MIN

INGREDIENTS:
- 40 pcs (640 g) of GRÖNSAKSBULLAR vegetable balls
- 4 tbsp. of hummus
- 2 dl white wine vinegar
- 2 dl water
- 1/2 dl sugar
- 2 bay leaves
- 1/2 cucumber, seeded and diced
- 2 red onions, sliced into rings
- 4 slices of BRÖD TUNNBRÖD soft thin bread
- 1 small can of harissa (optional)
- 1 iceberg lettuce, shredded
- 1 dl roughly chopped coriander
- 1 lime, juice and zest

STEP BY STEP:
1. Bring vinegar, water, sugar and bay leaves to boil. Take off the heat and let infuse for 15 minutes.
2. Slice the cucumber lengthways and put in a bowl. Put the red onion in another bowl. Pour over the liquid on each bowl and let infuse for 30 minutes.
3. Preheat the oven to 175°C. Fry the veggie balls as instructed on the package.
4. Put the flat bread in the middle of the oven for 5 minutes with tinfoil over.
5. Spread some hummus and harissa on top of the bread. Squeeze lime juice and drizzle some olive oil on top and roll it up.

A perfect recipe for a Friday when you want to relax with your friends and family!

Roasted sweet corn salad and veggie balls
SERVES: 4  TIME: 50 MIN

INGREDIENTS:
- 40 pcs (640 g) GRÖNSAKSBULLAR vegetable balls
- 2 sweet corn pistons, pre cooked
- 2 + 2 tbsp olive oil, extra virgin
- 1/2 red chilli, finely chopped with seeds
- 1 bunch of spring onion
- 1/2 cucumber, seeded and diced
- 1 lime, juice
- 1 pkg. of BRÖD TUNNBRÖD soft thin bread
- Sea salt

STEP BY STEP:
1. Cut off the sweet corn seeds from the pistons. Fry in 2 tbsp. olive oil with chilli until roasted.
2. Slice the cucumber lengthways and put in a bowl. Put the red onion in another bowl. Pour over the liquid on each bowl and let infuse for 30 minutes.
3. Preheat the oven to 175°C. Fry the veggie balls as instructed on the package.
4. Put the flat bread in the middle of the oven for 5 minutes with tinfoil over.
5. Spread some hummus and harissa on top of the bread. Squeeze lime juice and drizzle some olive oil on top and roll it up.

Veggie balls with fried cabbage and goat cheese
A crispy veggie salad to serve on the buffet as well as a great main course for the whole family.
SERVES: 4  TIME: 30 MIN

INGREDIENTS:
- 40 pcs (640 g) of GRÖNSAKSBULLAR vegetable balls
- 1 pointed cabbage
- 2 + 2 tbsp olive oil, extra virgin
- 200 g Brussels sprouts
- 100 g manchego cheese (alt. other hard goat cheese), sliced
- 1 lemon, juice
- Salt and pepper

STEP BY STEP:
1. Heat the oven to 180°C, hot air function. Split the cabbage through the root and discard any damaged outer leaves.
2. Heat up a frying pan until slightly smoking. Fry the cabbage split side down in olive oil until it’s golden brown. Add more oil if needed.
3. Turn the cabbage and put the entire pan into the oven and cook for approx. 15 minutes until it’s tender all the way through. Take out the pan, cool down and toss the cabbage into bite-sized pieces.
4. Bring a big pot with lightly salted water to boil. Cut the sprouts in halves and cook in the water for about 2 minutes until they are soft and slightly al dente. Drain them off and add to the cabbage.
5. Fry the veggie balls as instructed on the packet and add them to the cabbage, too.
6. Dress everything with olive oil and lemon juice. Season with salt an pepper, slice together and put it on a large serving plate.
7. Sprinkle the cheese on top and serve at once.
Pho-soup with veggie balls
A fresh Vietnamese-style soup with mushroom and lime.

SERVES: 4  TIME: 30 MIN

INGREDIENTS:
- 40 pcs (640 g) of GRÖNSAKSBULLAR vegetable balls
- 2 litres of vegetable broth
- 1 pointed cabbage
- 200 g shiitake mushroom (or any other mushrooms)
- 200 g sprouting broccoli (or 1 normal broccoli)
- 1 red chili
- 1 green chili
- 2 tbsp. rape-seed oil for frying
- 2 lime, cut in slices
- 1 dl roughly chopped mint leaves
- Coriander for garnish

STEP BY STEP:
1. Slice the shiitake thinly and rip the cabbage into smaller pieces.
2. Trim the broccoli by breaking off the sprouts by hand and cut the stem into smaller pieces.
3. Slice the spring onion and chilies in diagonal rings (keep the seeds if you want it spicy).
4. Fry veggie balls as instructed on the package and put on a plate.
5. Wipe out the pan and heat up really hot. Wok the vegetables quickly in oil for around two minutes, stir constantly.
6. Add mint, coriander and a limeslice. Pour the hot broth over.
7. Serve at once with the veggie balls aside.

Pickled red cabbage
SERVES: 1 JAR  TIME: 30 MIN + 1 WEEK TO INFUSE

INGREDIENTS:
- 2 dl vinegar
- 2 dl water
- 1/2 dl sugar
- 1 + 1 tsp. salt
- 2 bay leaves
- 1 tsp. coriander seeds
- 1/2 tsp. chili flakes
- 400 g red cabbage

STEP BY STEP:
1. Bring vinegar, water, sugar, 1 tsp. salt and spices to boil in a pot. Take of the heat and let infuse for 30 minutes.
2. Slice the cabbage thinly on a mandolin or with a knife and put it in a bowl. Combine with 1 tsp. salt and leave for 20 minutes to soften. Discard the liquid that comes off the cabbage and put the cabbage in a pickling jar.
3. Strain off the vinegar liquid and pour it over the cabbage. Put on a lid and let infuse in the refrigerator for at least one week before serving.

Naan bread
SERVES: 12 PCS  TIME: 40 MIN

INGREDIENTS:
- 250 g wheat flour
- 2 tsp. sugar
- 1/2 tsp. salt
- 1/2 tsp. baking powder
- 125 ml water
- 2 tbsp. olive oil, extra virgin

STEP BY STEP:
1. Combine all the dry ingredients in a bowl.
2. Add the water and olive oil. Mix with a wooden spoon until blended. Flip it onto your worktop and knead it by hand until smooth.
3. Put it back in the bowl. Cover with clingfilm and let it rest for 15 minutes.
4. Flip the dough back onto the worktop and cut it into small squares, 5 cm x 5 cm. Roll into balls and flour them lightly. Cover with clingfilm and let it rest for another 10 minutes.
5. Heat up a frying pan on medium/high heat until it slightly smokes.
6. Roll the balls out as thin as you can. Use some flour underneath so that it won’t stick. Cook the bread one by one in the pan for about 30 seconds to 1 minute on each side. Be careful as they get easily burnt. The naan bread is done when it feels light and has a grilled colour.
7. Keep the bread under a towel to remain soft.
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