

Recipe card meatballs with cream sauce



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30 - 40 meatballs, serves 4

250 g minced beef
250 g minced pork
1 egg
2-3 dl cream (or milk) and water
2 1/2 tbsp fine chopped onion
1/2 dl unsweetened rusk flour
2 boiled potatoes, cold
4-5 tbsp butter, margarine or oil
salt, white pepper, (allspice)

This is how you do it:

Heat the onion till golden in a couple of tbsps of lightly browned butter, mash the potatoes and moisten the rusk flour in a little water. Mix all the ingredients into a smooth farce of the right consistency and flavour generously with salt, white pepper and (optional) a little finocrushed allspice. Using a pair of spoons rinsed in water, shape the farce into

round balls and transfer to a floured chopping board, then fry them quite slowly in plenty of butter.

Sauce, serves 4:

1 dl cream
2 dl water or beef stock
Chinese soy
(1 tbsp white flour)
salt, white pepper

This is how you do it:

Swirl out the pan with a couple of dl boiling water or meat stock. Strain the pan juices and dilute with cream. Thicken with white flour if preferred. Season well, and serve this and the meatballs with freshly boiled potatoes, lingonberry jam, a green salad and salted or pickled gherkins.

We also have these easy-to-prepare solutions:



SYLT LINGON
lingonberry jam
400g

\$5.30



KÖTTBULLAR
swedish meatballs
1kg

\$15.80



GRÄDDSÅS
meatball sauce
40g

\$2.60