Main dishes / Sweden

Köttbullar



Meatballs on a panade of bread and cream, in a cream sauce, with lingonberry and mashed potato.

Time 60 min **Servings** 4

What you'll need.

- ☐ 400 g Minced beef
- ☐ 200 g Minced pork
- ☐ 60 g White bread — crusts removed
- ☐ 300 ml Cream
- ☐ 1 piece Onion — very finely chopped
- ☐ 1 piece Egg
- ☐ 0.5 tsp Ground allspice
- ☐ 300 ml Beef stock
- ☐ 2 tbsp Plain flour
- ☐ 1 tsp Soy sauce
- ☐ 60 g Butter
- ☐ Lingonberry jam — to taste
- ☐ Salt and pepper — to taste

Let's make it.

01 Soak the bread in a hundred millilitres of the cream for ten minutes and mash it to a paste.

02 Fry the onion in butter until soft and cool it completely: warm onion starts cooking the meat.

03 Mix both minces with the panade, onion, egg, allspice and salt, and work it for five minutes until tacky.

04 Roll walnut-sized balls with wet hands and fry them in butter in batches, shaking the pan so they roll and colour evenly.

05 In the same pan whisk the flour into the remaining fat, pour in the stock and the rest of the cream, add the soy and cook five minutes to a sauce.

06 Return the meatballs to the sauce and warm them through for five minutes. Serve with mashed potato, lingonberry and pickled cucumber.

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