Main dishes / Finland

Poronkäristys



Shaved reindeer fried in butter and braised in beer, with mash and lingonberry.

Time 65 min **Servings** 4

What you'll need.

- ☐ 700 g Reindeer meat — frozen, shaved
- ☐ 250 ml Dark beer
- ☐ 1 piece Onion
- ☐ 200 ml Milk
- ☐ 150 g Pickled cucumbers — to serve
- ☐ 80 g Butter
- ☐ 200 ml Water
- ☐ 1 kg Potatoes
- ☐ 200 g Lingonberries — crushed with sugar
- ☐ Salt and pepper — to taste

Let's make it.

01 Take the reindeer from the freezer and shave it into thin curls with a sharp knife.

02 Melt the butter in a cast-iron pan and heat it until it just smokes.

03 Add the frozen shavings and fry them hard until all the water has gone.

04 Add the chopped onion and fry five minutes more, to a good colour.

05 Add the beer and water, season, and stew covered for half an hour.

06 Boil the potatoes and mash them with hot milk to a smooth purée.

07 Serve the meat on the mash with a spoon of lingonberry and pickled cucumbers.

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