Main dishes / Norway

# Kjøttkaker



Large meat patties in a brown sauce, with lingonberry and stewed peas.

**Time** 75 min **Servings** 5

## What you'll need.

- ☐ 800 g Minced beef
- ☐ 200 ml Iced water
- ☐ 0.5 tsp Ground ginger
- ☐ 60 g Butter
- ☐ 600 ml Beef stock
- ☐ 800 g Potatoes
- ☐ Salt and pepper — to taste
- ☐ 3 tbsp Potato starch
- ☐ 1 piece Onion — grated
- ☐ 0.5 tsp Nutmeg
- ☐ 40 g Flour
- ☐ 300 g Peas
- ☐ 150 g Lingonberries — to serve

## Let's make it.

01 Work the mince with the starch, salt, pepper, ginger and nutmeg for five minutes.

02 Add the iced water a spoon at a time, still working the mixture, until it turns tacky and even.

03 Fold in the grated onion and chill the mixture twenty minutes.

04 Shape flat oval patties with wet hands, about a hundred grams each.

05 Fry the patties in butter four minutes a side and move them to a pot.

06 Stir the flour into the pan with the remaining fat, cook it to a nutty brown and add the stock.

07 Pour the sauce over the patties and stew twenty minutes. Serve with potatoes, peas and lingonberry.

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