

Koettbullar (Swedish meatballs) recipe

Preparation time: 20 minutes

Cooking time: 15 minutes

Serves: 4



Ingredients

60g (2 1/4 oz) fresh white breadcrumbs

100ml (3 1/2 fl oz) Somerfield single cream or milk

25g (1oz) Somerfield butter

1 medium onion, chopped

225g (8oz) lean minced beef

225g (8oz) lean minced pork

1 egg, beaten

2.5ml (1/2 tsp) dried dill or parsley

1.25ml (1/4 tsp) nutmeg

Salt and black pepper

30ml (2tbsp) sunflower oil

Method

Soak the breadcrumbs in the cream or milk for about 10 minutes.

Meanwhile, heat half the butter in a large frying pan and fry the onion gently for 3-4 minutes.

Mix together the breadcrumbs, onion, minced meats, egg, dill, nutmeg and seasonings. Knead together to mix, form into walnut-sized balls.

Heat the remaining butter with the oil in the pan. Fry the meatballs in batches for about 5 minutes or until golden and cooked.

Serve with cranberry sauce (in Sweden they are served with lingonberry jam).

Recipe taken from *Somerfield Magazine*

Pictures may illustrate serving suggestions. Some products may not be available in all stores.