



KÖTTBULLAR WITH CREAM SAUCE



QimiQ BENEFITS

- Burgers, patties etc. remain moist for longer
- Enables deep freeze stable sauces
- Smooth and creamy consistency in seconds



25



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE KÖTTBULLAR

0.5	White roll(s), finely diced
100 ml	Milk
125 g	QimiQ Classic, unchilled
1	Shallot(s), finely chopped
1	Egg(s)
300 g	Minced meat
	Salt and pepper
	Mustard
	Sunflower oil, to fry

FOR THE SAUCE

150 ml	Clear vegetable stock
150 g	QimiQ Cream Base
	Lemon juice
	Salt and pepper
	Ground nutmeg

METHOD

1. Preheat the oven to 150° C (conventional oven).
2. For the Köttbullar, soak the diced bread in warm milk, then squeeze the excess milk out of the bread.
3. Whisk QimiQ Classic smooth. Add the shallots, egg and minced meat and mix well. Season to taste with salt, pepper and mustard.
4. Form into small balls with moist hands and flash fry in hot oil. Place in an ovenproof dish and bake in the pre-heated oven for approx. 10 minutes.
5. For the sauce, douse the oil in the pan used for frying the Köttbullar with vegetable stock and bring to the boil. Stir in the QimiQ Sauce Base and continue to cook until the required consistency has been achieved.
6. Arrange the Köttbullar with the cream sauce and cranberries on a plate. Serving tip: serve with boiled potatoes or chips.