



# 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

<b>0.5</b>	White roll(s), finely diced
<b>100 ml</b>	Milk
<b>125 g</b>	QimiQ Classic, room temperature
<b>1</b>	Shallot(s), finely chopped
<b>1</b>	Egg(s)
<b>300 g</b>	Ground meat
	Salt and pepper
	Mustard
	Sunflower oil, to fry

### FOR THE SAUCE

<b>150 ml</b>	Clear vegetable stock
<b>150 g</b>	QimiQ Sauce Base
	Lemon juice
	Salt and pepper
	Nutmeg

## METHOD

1. Preheat the oven to 300° F (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 a 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 french fries.