



# Meatballs

⌚ 45—50 Min    ♡ ♡ ♡

## Preparation

- 1 Mix the breadcrumbs and milk in a bowl and let it soak for 2 minutes. In a large bowl, add the meat, egg, spices and soaked breadcrumbs and mix well, preferably with your hands.
- 2 Scoop out the mixture with a spoon and shape small balls with wet hands. You should get about 30 meatballs.
- 3 In a large pan, heat 1 tablespoon of oil over medium heat. Add the meatballs and fry them, turning occasionally, for about 10 minutes, or until they are cooked. If all the meatballs don't fit in the pan, work in batches. Remove the baked meatballs and place them under aluminium foil to keep them warm.
- 4 Reduce the heat to medium. Add the butter to the pan and melt it. Add flour, mix, and fry for 1 minute. While stirring, pour in about 1/4 of the beef stock and gradually add the remaining stock. Cook for 2 minutes, then add the cream and cook for a few minutes, then remove from the heat.
- 5 Serve the meatballs with sauce, mashed potatoes, boiled peas and some cranberry jam.

## Ingredients 6 Portions

♦ = Kotányi Produkte

### For the balls

|          |                        |
|----------|------------------------|
| 75 g     | Bread crumbs           |
| 4 tbsp   | Milk                   |
| 300 g    | Finely ground beef     |
| 300 g    | Finely ground pork     |
| 1        | Egg                    |
| 0.25 tsp | ♦ Nutmeg, Ground       |
| 1 tsp    | ♦ Garlic Granules      |
| 0.25 tsp | ♦ Pepper White, Ground |
| 1 tsp    | ♦ Himalayan Salt       |
| 1 tbsp   | Oil                    |

### For the sauce

|        |               |
|--------|---------------|
| 40 g   | Butter        |
| 30 g   | Plain flour   |
| 500 ml | Beef stock    |
| 125 ml | Cooking cream |

