

# MEATBALLS WITH VODKA DILL CREAM SAUCE

**SERVES 4–6**

Combine the breadcrumbs and 125 ml (4 fl oz/½ cup) of the cream and leave to sit until the breadcrumbs have soaked up all the liquid. Add the beef and pork mince, egg, onion, nutmeg, allspice, salt and white pepper and combine well. Roll the mixture into 3 cm (1¼ inch) balls and place in a single layer on a baking tray lined with baking paper. Cover and refrigerate for 3–4 hours to allow the flavours to develop.

When ready to cook, heat half of the butter with the oil in a large heavy-based frying pan over a medium–high heat (do not use a non-stick pan). Cook the meatballs, in batches, for 4–6 minutes each, or until browned all over. Remove and set aside.

Add the remaining butter and the flour to the pan and stir. Gradually whisk in the hot stock and remaining cream, scraping up any cooked-on bits. Add the dill and 3 tablespoons of the vodka, and bring to the boil, whisking continuously until smooth and thickened slightly. Return the meatballs to the pan, along with any resting juices, and cook for 10 minutes or until tender. Stir through the remaining vodka and season to taste. Garnish with the fresh dill and serve with lingonberry preserves as a condiment.

**Tip:** Serve the meatballs over some sautéed or mashed potatoes, or buttered noodles, with the lingonberry preserves on the side as a condiment. A shot of vodka is a must!

160 g (5½ oz/2 cups) fresh white breadcrumbs  
185 ml (6 fl oz¾ cup) pouring (whipping) cream  
350 g (12 oz) minced (ground) beef  
350 g (12 oz) minced (ground) pork  
1 large egg  
1 brown onion, very finely chopped  
¼ teaspoon freshly grated nutmeg  
a pinch of ground allspice  
1 teaspoon fine sea salt  
¼ teaspoon white pepper  
2 tablespoons butter  
1 tablespoon oil  
1 tablespoon plain (all-purpose) flour  
435 ml (15¼ fl oz/1¾ cups) hot beef stock  
1½ tablespoons chopped dill, plus extra to garnish  
80 ml (2½ fl oz/⅓ cup) vodka  
lingonberry preserves, to serve