

SAUSAGE WITH FILLING



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Another one of my experiments.

Use your favourite frikkadel or meatball recipe, as long as it contains egg.

Place a piece of clingfilm flat on surface.

Place your mixed mince onto clingfilm.

Place a second piece of clingfilm over the mince mix and using a roller and flatten the mince to about 10 mm thickness.

Remove the top clingfilm.

Add any filling you like along the centre of the mince.

Now take the edge of the bottom clingfilm and roll the mince up and over your filling.

Make sure the ends of the clingfilm are firmly sealed.

Place the sausages into slow boiling water for 15 to 20 minutes, depending on what your filling is.

Remove and allow to cool, then remove the clingfilm.

Place the sausage into whisked egg then breadcrumbs and fry until golden.

You can serve as a sausage or slice into discs for snack platters.

Recipe and photo: Peter Ricken