

## Frikadeller with potato salad

1.25 kg minced veal/pork,  
max.10% fat  
salt and pepper  
2 large onions  
4 eggs  
2.5 dl flour  
approx. 4 dl water  
oil for frying

2.5 kg boiled potatoes  
1 large bunch chives or dill,  
possibly frozen herbs  
8 spring onions  
1 kg cherry tomatoes  
0.5 dl water  
0.5 dl lemon juice  
sugar  
optionally 2 cloves garlic  
5 tbsp capers



### Serving suggestion

Serve with 10 slices of wholemeal bread.

### Alternative ingredients

Use ordinary tomato wedges instead of the cherry tomatoes.  
Use red onions instead of spring onions. Parsley can also be  
used as garnish.

Chop the onion finely. Mix the meat with salt, add onion and the other ingredients. Mix well. Add water to adjust the consistency. Shape the frikadeller and fry in oil.

Cut the boiled potatoes into smaller pieces. Chop the spring onions and the herbs and add to the potatoes. Halve the tomatoes and add them.

Whisk the lemon juice and water into a dressing, season with salt, pepper, sugar and possibly crushed garlic. Gently mix all the ingredients.

