**STROGANOFF MEATBALLS**

**Serves 4**

**INGREDIENTS**

2tbsp rapeseed oil

100gr finely chopped onion

1 finely chopped garlic clove

1tbsp brown sugar

Juice & zest of ½ lemon

750gr lean minced beef, well chilled

Pinch ground cumin

Pinch of ground coriander

1tbsp Worcestershire sauce

1tsp Coleman’s mustard powder

1 egg yolk

1tbsp chopped parsley

Salt & pepper

**Stroganoff Sauce**

50gr butter

250gr button mushrooms, sliced

2 finely chopped shallots

10 gherkins, finely chopped

150ml white wine

2tbsp white wine vinegar

100ml chicken stock

150ml crème fraiche

Grated zest of ½ lemon

1tbsp Dijon mustard

3tbsp paprika

1tbsp chopped parsley

METHOD

1. Heat 1tsp oil, add onions and garlic and sweat for 3 minutes, do not colour
2. Add sugar, juice/zest of lemon, cook for 2 minutes then take off and cool
3. Add to beef with rest of ingredients and mix well with hands
4. Shape into 24 evenly sized balls
5. Heat 1tsp oil and add the meatballs and colour on all sides then cook for about 5 minutes
6. Take out and put to one side to keep warm
7. Add butter to pan, then button mushrooms and colour evenly
8. Add shallots and half the gherkins, wine and vinegar and cook for 2 minutes
9. Add stock and reduce by half, add crème fraiche and cook to correct consistency
10. Add zest, mustard, paprika and season
11. Put meatballs in sauce and gently reheat
12. Serve meatballs with sauce over and sprinkle with chopped parsley and rest of chopped gherkins