Frikadelles with veal	12 pcs	
bowl 1	**1 1/2 liter**	
pork and veal mince 8-12%	500 g	1 Mix the salt into the mince.
salt	1 7/8 tsp	2 Stir until the mince gathers.
		3 Wait 10 minutes.
bowl 2	**1/2 liter**	
breadcrumbs	1/2 dl	4 Mix into a new bowl.
wheat flour	2 tbsp	
ground pepper	1/4 tsp	
baking soda	1/8 tsp	
milk	1 dl	5 Mix into the bowl.
prune purée	1/2 tsp	
		6 Stir out lumps.
		7 Wait 5 minutes.
		8 Stir the porridge into bowl 1.
grated onion	1/2	9 Stir into the mixture.
beaten egg	1	10 Stir into the mixture.
		11 Put in fridge at least 30 minutes.
frying butter		12 Shape frikadelles and fry on pan.
refined olive oil		

Same approach and handling as frikadelles without veal.

Pork and veal mince usually contains 1/4 - 1/3 veal.

Frikadelles with veal tastes practically like frikadelles without.

Frikadelles, simple

pork and veal mince 8-12%	500 g	1 Put the ingredients in a bowl.
salt	2 tsp	2 Stir until the mixture gathers.
breadcrumbs	1/2 dl	
wheat flour	2 tbsp	
ground pepper	1/4 tsp	
milk	1 dl	
grated onion	1/2	
egg	1	
		3 Put in fridge at least 60 minutes.
frying butter		4 Shape frikadelles and fry on pan.
refined olive oil		

Simple frikadelles have a slightly more crude taste than normal frikadelles, but if you have them with a side dish that is not too mild, they are perfectly fine.