



## Korv Stroganoff / Swedish Sausage dish

*SWEDEN / DENMARK*

We all know what it is like – back from work, suddenly need to feed yourself or the kids in a jiffy and you want it to be tasty – and to clear the fridge at the same time.

In Sweden and Denmark we have two dishes originating from the same principle: sausage, onion, tomato, crème fraiche. Add rice or potato and you have yourself a dish that tastes really nice.

It won't ever be found on any restaurant's list of traditional dishes, but this is indeed right from our Mothers' kitchens.

*Serves 4 people*

*Korv Stroganof (Swedish Sausage Stroganoff)*

1 x 300g Falukorv sausage (from Scandinavian delicatessens)

1 x onion

A good squeeze of tomato puree

1 tin of 400g chopped tomatoes

150 ml crème fraiche (of for less fatty version, half milk, half crème fraiche).

In a thick bottomed saucepan, add a dash of oil. Add chopped onion and roughly chopped sausage and cook until the onion is soft (Falukorv is already cooked so just needs heating). Add the puree, stir, then add the tin of tomatoes. Season well to taste (we usually add a pinch of paprika to ours – and a bayleaf) and leave to simmer for a few minutes, then add the crème fraiche.

Serve with boiled rice.

Yes, it is THAT easy.

And now for the Danish version (that, despite being named after Sweden is never made in Sweden):

*Svensk Polseret (Swedish Sausage Dish)*

Prepare exactly as above, BUT replace Falukorv with:

1 x packet of red hotdog sausages (in want of better, you can use the brown wienerkorv too or any other wiener style sausage). Approximately 400-500 grams of sausage is needed. Chop the sausages into bite sized pieces.

The Danes also prefer potatoes in this dish instead of rice – so add 1 kg boiled roughly chopped potatoes to the dish at the same time as the tomatoes. If the dish is too thick, just add a dash of milk. Garnish with parsley or chives if you want to be fancy.

There are as many different versions of this dish as there are families.

Each makes their version a wee bit different so recipes may vary from house to house. This one is from Bronte's house.