

Korv Stroganoff

Swedish Sausage Casserole

This is a recipe that all Swedish mothers know by heart. It takes just 5 minutes to make (plus cooking the rice) and it's one of those favourite childhood dishes.

Falukorv Sausage is a traditional Swedish smoked sausage. It comes cooked, so all you need to do is remove the wrapping, slice and add to the dish.



Good food with love from Scandinavia

Recipe

Serves 4 people

1 Falukorv sausage (from Scandinavian delicatessens).

We prefer the Falukorv from Per i Viken.

1 chopped onion

A good squeeze of tomato puree

1 tin (400g) chopped tomatoes

150 ml crème fraîche

Heat 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 with salt and pepper (we usually add a bayleaf and pinch of paprika to ours). Leave to simmer for a few minutes, then stir in the crème fraîche.

Serve with boiled rice.



ScandiKitchen.co.uk
61 Great Titchfield Street
London W1W 7PP