

**Aimpoint**

**Wild Game Recipe**  
by Swedish Chef Peter Skogström

## **WILD GAME MEATBALLS WITH CREAMY MUSTARD CABBAGE**

### **INGREDIENTS:**

500 g	Minced Meat from Wild Game Fallow Deer, Roe Deer, Elk	6 dl	Cabbage, Parboiled
100 g	Bacon	2 pcs	Yellow Onion, Chopped
1 pc	Yellow Onion	3 dl	Cream
2 pcs	Eggs	3 tbsp	Mustard Seeds, Blanched
2 dl	Cream	2 tbsp	Egg Yolk
1 tsp	Cinnamon	2 tbsp	Dijon mustard
1 tsp	Allspice	1,5dl	Leaf Parsley, Picked
50 g	Butter for Frying		Olive Oil, Butter
	Salt, Pepper	100 g	Forest Mushrooms, Shaved
			Zest from 1 Lemon
			Salt & Black Pepper

### **PREPARATIONS:**

#### **Meatballs:**

1. Cut the bacon into small pieces. Finely chop the onion.
2. Then lightly fry in a frying pan, season with spices, cinnamon, pepper, and salt.
3. Leave to cool down in a bowl.
4. Combine the minced meat with onion/bacon, egg and cream, season with salt and pepper.
5. After that, shape nice small balls.
6. Fry the balls, turning them around in butter and oil until golden brown.

**Tips:**

Use different minced meat seasonings such as herbs, grated cheese or make it a little hotter with chili and spices. Also works fine on skewers or burgers.

**Cabbage:**

1. Pull apart the cabbage coarsely and blanch in salted water for 1 minute, pour off and squeeze out the water.
2. Fry in a saucepan with the onion.
3. Add the mustard seeds to the cream and cook until half of the cream remains.
4. Finally, add the Dijon mustard and season with salt and pepper.
5. Add the parsley and serve.

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**GARNISH:**

Finish by seasoning the sauce and serve it with meatballs and, for example, mashed potatoes.