

# Lekkere Maarten



**Serves 4    Prep 15 mins**

**Cooking 25 mins**

**Easy**

## Ingredients

500g pork mince  
100g breadcrumbs  
1 egg 60ml milk  
Pepper, salt & nutmeg  
50g butter  
250g redcurrants (can be substituted by cherries in syrup)  
¼ litre water  
1 glass gin (optional)  
100g sugar

1. Mix the mince with the egg yolk, the breadcrumbs, the milk, pepper, salt & nutmeg. Roll into small balls with a diameter of 2 cm.
2. Boil the water and carefully put the balls into the water, using a spoon. When the balls are cooked, they will drift to the surface. Remove from the liquid onto kitchen paper and cool.
3. Melt the butter in a frying pan and fry the balls in the butter, making sure the balls are dry before putting them into the pan.
4. Cook the redcurrants in ¼ litre water and 100g sugar and if available use 1 glass of gin. Leave to simmer until the sauce is thick; sieve, then put back into the pan and add the fried mince balls.