



## LAMB CASSEROLE WITH DILL

6 portions

### Ingredients

1 kg lamb cut into chunks  
1 carrot  
1 parsnip  
1 yellow onion  
50 g swede  
5 white pepper corns  
1 bayleaf  
1 bunch of dill  
salt and ground white pepper  
3 tbsps butter  
3 tbsps flour  
1/2 dl (50 ml) cream (double or single)  
2 tsps sugar  
2 tsps strong vinegar ("ättika" in Sweden)

### How to cook it

1. Wash, peel and cut the carrot, parsnip, onion and swede into small pieces. Put the vegetables in a saucepan with cold water, add the meat, the bayleaf, white pepper corns and half the dill stalks. Chop the dill tops finely and reserve for the sauce. Cook the dish for approximately 1 1/2 hour.
2. Remove the meat. Pour the broth through a sieve and save it. Melt the butter in a saucepan, remove from heat and beat in the flour. Put it back on the heat, adding the broth, little by little. Add the sugar, vinegar, the remaining dill stalks, season with salt and pepper. Add the cream and finely chopped dill.
3. Put the meat back in the sauce to heat it before serving.

