

Sausage Stroganoff with mustard and dill

4 servings

800 g falukorv
1 yellow onion
2 tbsp tomato paste
2 dl whipped cream
3-4 dl milk
1-2 tbsp wheat flour or 100 g fresh cheese
1 tbsp Dijon mustard
2 tbsp coarse mustard
Salt and white pepper
1-2 dl chopped dill (frozen is fine)

Preheat the whipped cream, milk, cream cheese and mustard in a saucepan.

Cut the falukorv into sticks.

Chop the onion coarsely.

Brown the sausage and onion until they get a little color.

Add the tomato paste and brown for a few more minutes.

Add the sausage mince to the saucepan and let it cook for a few minutes.

Thin with milk to the desired consistency.

Add the dill and stir.

Season with salt and pepper.