

Name of Food	Ingredients	Method
Malmö meatball subs	<ul style="list-style-type: none"> • 1-2 tbsp sunflower oil, for frying • 2 tbsp white wine vinegar • 1 tbsp golden caster sugar • ½ cucumber, thinly sliced • 1 tbsp chopped dill (optional) • 4 sub rolls, halved, or 1 long, thin baguette, cut into 5cm chunks • jar cranberry sauce <p>For the meatballs</p> <ul style="list-style-type: none"> • 300g pack pork mince • 50g breadcrumb • 1 tsp caraway or fennel seeds • 1 egg, beaten • 3 tbsp wholegrain mustard • 1 tbsp clear honey • good grating nutmeg 	<ol style="list-style-type: none"> 1. Mix all the meatball ingredients together with plenty of seasoning, then shape into walnut-sized balls. Freeze for 30 mins to firm up if the party is about to start, or chill in the fridge for up to 24 hrs. 2. Heat oven to 220C/200C fan/gas 7. Roll the meatballs in the oil in a baking tray, then roast for 20 mins until browned and cooked through. 3. When the meatballs are nearly ready, mix the vinegar and sugar in a mixing bowl to dissolve, then stir in the cucumber and dill, if using. 4. Split the baguette chunks, rolls or subs and spread with a little cranberry sauce. Add some cucumber and 2-3 meatballs, arrange on a platter and serve.