

# Hutspot with meatball

## Ingredients for 4 pers

500 gr minced meat  
3 dl water  
± 10 gr salt  
1½ kg potatoes  
1½ kg winter carrots  
400 gr onions  
1 beef stock cube  
100 g butter or margarine  
(± 1 dl of boiled milk)

## Method of preparation:

- Season the meatball to taste, make 4 balls and fry them in butter or margarine until cooked,

Leave to cool and then pack them in packets of 2x 2 meatballs in aluminium foil and then in Zip-Lock bags. Keep in the fridge until needed.

- Peel the potatoes and cut them into smaller pieces and put them under water.
- Clean the winter carrots and cut them small (with peeler or cheese slicer).
- Clean the onions and cut them into thin rings
- If your pressure cooker is big enough; the carrots at the bottom, then the onions and on top of the small pieces of potatoes. Some hot water with the dissolved stock cube and cook until done. Drain the cooking liquid and keep it for a while. Steam the contents of the pan over high heat for a while. Hustle everything with a pestle masher.
- If the pressure cooker is **not** big enough; Cook first the carrots and onions with the stock cube in the desired time and then boil the potatoes in the remaining liquid of the onions and carrots until done. Drain the potatoes and keep the remaining liquid. Steam the potatoes dry. Add the potatoes to the carrots and onions and mash them.

If the "Hutspot" is too dry, you can add some of the kept cooking liquid or milk. The remaining liquid can be thrown away. When the stew has cooled down, divide it into 2 portions (each for 2 persons), pack both in Zip-Lock bags and make sure there is no air left in the bags. Keep in the fridge or freezer until needed.

