



Worry-free poultry balls

NIBBLEDISH CONTRIBUTOR

Ingredients

- chicken or turkey mince - grated cheese - Crème Bonjour Cuisine (sort of seasoned cooking fraiche, I'm about to try crème fraiche with my own seasoning, this is used to seasoning and to bind all dry together, so you can use your imagination here) - salt - pepper

Instructions

1. Mix everything together in a bowl. Try to make the dough not too runny and not too dry. (If you are wondering about quantities, here's an example: I use 800 g of meat, large handful of cheese, about 1,8 dl Cuisine and I don't really measure.) 2. Let the dough be for an hour or so in the refrigerator. If you are in hurry, you can skip this step. 3. Heat the pan, add some butter and fry until completely done and nicely brown.