



VEGETARIAN BALLS WITH CRANBERRY SAUCE

INGREDIENTS

2 packs Garden Gourmet Vegetarian Balls

1 squeeze of orange

125 ml of red wine

200 ml mushroom stock

2 tbsp honey or sugar + extra

225 fresh cranberries

1 tsp potato starch

olive oil for frying

thyme to garnish

CULINARY TIP

Tasty with:

(Sweet) potato puree with hazelnuts and parsley - Stir-fried wild spinach with red onion, pine nuts and raisins. or - roasted Brussels sprouts with balsamic vinegar, pomegranate seeds and pine nuts.



1 SERVING



36 MIN



INTERMEDIATE

Try this winter classic recipe made with cranberry sauce, but this time vegetarian with our Garden Gourmet vegetarian balls. Savory, sweet, and tangy, this dish will surely win over everybody's hearts!

PREPARATION

1. Prepare the orange

Wash the orange peel clean. Using a vegetable peeler, peel the zest off half of the orange. Grate the other half with a fine grater. Halve and squeeze the orange.

2. Boil the cranberries

Bring the wine, stock, orange juice, grater, cranberries and honey to the boil. Boil until the cranberries become soft.

3. Grind cranberries into the sauce

Use a hand blender to grind the cranberries a little finer into the sauce.

4. Mix potato starch into cranberry sauce

To bind the sauce, mix the potato starch with some water. Pour it into the cranberry sauce while stirring and let it cook for a while.

5. Make orange syrup

Cut the orange peel into very thin strips and bring to the boil with 100 ml water and a spoonful of sugar. Boil the strips for about 5 minutes until they are soft in the sugar syrup and let it cool down.

6. Bake the vegetarian balls, pour sauce, and serve!

Bake the Garden Gourmet vegetarian balls according to the instructions on the package. Spoon the cranberry sauce into the balls and serve them in a festive bowl. Garnish with the orange zest and thyme.

7. Pair it with holiday favorites!

TIP: This dish could be combined with:

- (Sweet) potato puree with hazelnuts and parsley
- Stir-fried wild spinach with red onion, pine nuts and raisins.
- Roasted Brussels sprouts with balsamic vinegar, pomegranate seeds and pine nuts.

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