



Torpet i Sjö – a vacation or work house for short term rental
homepage www.torpetisjo.se

[Skriv här]

”Kolbullar”

You will find a nice little "barbeque"-set at Torpet. This was made by a good friend of us, an old man in the village. He wanted it to be easy for us making "kolbullar" outside.

But first, about "kolbullar". In the past, the rafts and forest shrubs made Kolbullar over open fire. Kolbullar are similar to pancakes but are made of water instead of milk and always contains well-salted pork.

You'll need this

- 1 pan
- Salted pork
- Water
- Flour
- Salt
- Frying butter
- Lingonberry jam (cow berry jam)

Mix water and flour to a pancake like batter. Start with a small portion of water, it's easier to whip lump-free that way. Salt and let it swell.

Light the fire, melt the fat in the pan. Put in pork dumplings and fry them. Pour over the batter so that the pork is covered. Allow to solidify and turn around.

”Kolbullen” should have a nice color and be a bit crispy on the outside, but still soft on the inside. Eat with lingonberry jam.