

Preparation

40 minutes + brining the sausages, at least 6 hours

Cooking

30 minutes

Makes

4 portions +
extra sausages

Wild boar salsiccia in flatbreads

Sausage

Sausage

3 ¼ lb. (1.5 kg) wild boar meat,
ground
5 ½ oz. (160 g) pork fat
4 garlic cloves
1 tbsp. chili flakes
3 ½ tbsp. ground paprika
¾ cup + 4 tsp. (200 ml)
red wine
2 ½ tbsp. salt
1 ¼ cups (300 ml) crushed ice
pig sausage casings
rapeseed oil and butter

Mashed potato

10 oz. (275 g) starchy
potatoes, peeled
3 ½ tbsp. butter
½ cup (75 ml) milk
salt

Filled flatbreads may often fall into the “fast food” category, but if you make your own sausages, it’s very slow fast food! In Sweden, it’s said that flatbreads were invented at a fast-food joint in Stockholm in the 1960s. I say that’s a wonderful story! But whatever the truth, flatbread fillings can be varied endlessly. Here’s a recipe for a spicy wild boar sausage.

Place a large bowl, or the bowl from your food processor, in the refrigerator to chill. Dice the pork fat and place in the refrigerator. Place the sausage casing in cold water and flush through with water. Peel and finely chop the garlic, and mix with the chili flakes, ground paprika, and wine. Remove the bowl from the refrigerator and mix all the ingredients except the ice with a wooden spoon, or a mixing blade if you’re using a food processor. Work it into a well-blended mixture, add the crushed ice and blend again. Put the mixture in a piping bag, or attach a sausage stuffer attachment to the food processor, and fill the sausage casings. Make sure the mixture is evenly spread along the casing. Knot or tie into uniform-sized sausages. Place the sausages in a lightly moistened tray, cover with plastic film, and set in the refrigerator overnight (or for at least 6 hours). To serve, fry as many sausages as you need in a pan with oil and butter, or grill until the sausages are cooked through and nicely browned.

Cucumber salad

½ cucumber
1 scallion
½ red chili
¼ lemon
1 tbsp. basil, chopped
olive oil
salt and black pepper

To serve

4 flatbreads
roast onion
sriracha hot chili sauce

Cucumber salad

Rinse and deseed the cucumber. Cut into ½-in. (1-cm) cubes and place in a bowl. Trim and finely shred the scallions. Rinse and finely chop the chili. Wash the lemon and grate the peel.

Mix everything in a bowl, season with a little olive oil, salt, and a few turns of the pepper mill. Mix well and serve with the sausage. If you make the cucumber salad in advance, you can store it in the refrigerator. However, it will produce a little liquid, so you’ll need to sieve it before serving.

Mashed potato

Carefully peel and cook the potatoes. Drain the potatoes when they are cooked and allow the steam to dissipate. Mash the potatoes and add half of the butter. Warm the milk and add to the potatoes, a little at a time. Stir with a whisk or large spoon. Add the remaining butter and stir again. Season with salt and a few turns of freshly ground pepper to taste.

To serve

Arrange mashed potato, sausage, cucumber salad, roast onion, and sriracha on each flatbread and roll up.

