



Besides sauerkraut and sour cream being the common ingredient in Polish recipes, dill also plays an important part in flavouring salad dressings, boiled potatoes, sauces and soups.

Ingredients:

15g unsalted butter
1 tbs fresh dill, chopped
500ml beef stock
1/2 tsp lemon juice
150ml sour cream
salt and pepper

Directions:

Melt butter in pan, add dill and stir gently over low heat for a few minutes. Heat stock and add the dill to it. Mix in the lemon juice and cream. Season and serve. Serves 2.