

Frikandel

xD

Introduction

A frikandel

Method

A regular frikandel (“frikandel A”) and a biologic frikandel (“frikandel B”) are both fried in coconut fat at 180°C for 4 minutes. Then both frikandels are cut in roughly 2/3 – 1/3 sizes. The 2/3rd will be used to create a “frikandel speciaal”, consisting of raw small-cut yellow onion, curry & fritessaus.

Frikandel A is bought from the local supermarket by 5 pieces, estimated costs are about € 2,50 (€ 0,50 each). Frikandel B is bought from the biologic butcher by 4 pieces totaling € 3,80 (€ 0,95 each).

Biologic is probably translated wrong; it’s a literal translation from “Biologisch” from Dutch. It’s an agricultural production form that explicitly takes environmental effects and animal wellbeing into account^[1]

Results

Frikandel B is longer than frikandel A, frikandel B also has a brighter color brown compared to frikandel A. Frikandel A is also a tiny bit more “sloppy”. The meat of frikandel A seems more dense than frikandel B. Frikandel B also has tiny noticeable chunks of bones/other hard stuff found in meat. It has a more convincing taste; and is a tiny, tiny bit spicy. Frikandel A tastes a tiny bit sweeter; but this could also be because of the non-sweet parts of frikandel B taste more convincing.

Conclusion

Frikandel B is more expensive, but if you like a large Frikandel that’s a tiny bit more spicy and more chunky, or if you like Biologic products, it might be worth it.

Sources

1: <https://www.nemokennislink.nl/publicaties/de-goede-bedoelingen-van-biologisch-voedsel/>



Illustration 1: Frikandel A(left) and Frikandel B(right)



Illustration 2: Preparation of a frikandel



Illustration 3: Frikandel A



Illustration 4: Frikandel B



Illustration 5: Yum