

## Whose flag is this?

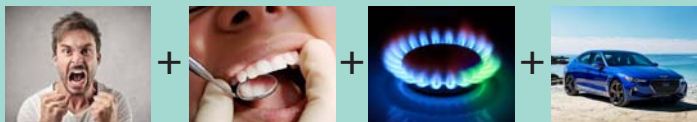


**THE** rising sun on a flag is most commonly associated with Japan's well-known standard, but it doesn't look like this.

So which country, once part of the Soviet Union would wave this flag proudly?  
Check tomorrow for the answer.

## Pub quiz

1. What is the capital of Fiji?
2. Which of Monaco's four quarters is best known for its casinos?
3. What country's flag was reversed to become the flag of the Red Cross?
4. What is Rio de Janeiro's most popular beach?
5. What sea does the Danube empty into?
6. Where is the busiest cruise port in the United States located?
7. Which city is home to Australia's oldest casino?
8. What did Chicago see America's first example of in 1884?
9. When did construction finish on the Sydney Tower?
10. Qantas is actually an acronym. What does it stand for?
11. What country does this collection of pictures spell out?



### ANSWERS 03 APR

Pub quiz: 1 Tenerife, 2 Luxembourg, 3 1.43 million, 4 St Basil's, 5 The Mojave, 6 Tanzania, 7 Reykjavik, Iceland, 8 Wellington, NZ, 9 Ian Fleming, 10 Springbok, 11 Uluru (ewe + LA + roo)

Where in the world: Reno, Nevada

Unscramble: dote, doth, ergot, GODMOTHER, goth, grot, hoot, hooted, hooter, method, metro, moot, mooted, mooter, mote, moth, mother, motor, motored, other, root, rooted, rote, term, them, therm, throe, toes, tome, tore, trod

## Meatball & Mince Monday



**WE'VE** all heard of Swedish meatballs, some of us may even have made them or had them for lunch at Ikea. I have been known to pop into Ikea and buy a few bags of frozen meatballs for parties or that easy Sunday night dinner.

Well the Viking Cruises team has given us their version of this Nordic favourite – Norwegian-style meatballs. Easy to make and delicious.

Give them a try!

Next week we head to Asia – I've got some great recipes still to come thanks to you, our faithful readers.

Keep sending them in to [meatballs@traveldaily.com.au](mailto:meatballs@traveldaily.com.au)

xx *Jenny*

Jenny Piper  
Owner,  
Business  
Publishing  
Group



### Norwegian-style Meatballs

Prep 6 min | Cook 25 min | Serves 6

#### INGREDIENTS

- 500g lean beef mince
- 200g pork mince
- 1 large egg
- ¾ cup panko breadcrumbs
- 1 tsp salt
- ½ tsp pepper
- ¼ tsp nutmeg
- ¼ tsp ginger
- ½ tsp allspice
- ½ cup milk
- 1 cup brown onion, minced
- ¼ cup fresh parsley, chopped
- 6 tbsp butter, divided
- ¼ cup plain flour
- 4 cups low sodium chicken stock
- ¼ cup red wine

#### METHOD

Combine beef, pork and egg in a large bowl; make a well in the centre and add breadcrumbs, salt, pepper, ginger, allspice and milk; let stand 2 minutes. Add onion and parsley and mix together with your hands until completely incorporated; form into 2cm balls.

Place 2 tbsp butter in a large skillet over medium high, and working in batches, brown meatballs on all sides until cooked through, about 8 minutes per batch.

Transfer to a serving bowl; cover loosely to keep warm.

Reduce heat to medium, place remaining butter in skillet, add flour and stir to form a thick paste. Cook, stirring constantly, 2 minutes; then whisk in stock and wine. Bring to a boil, reduce heat; simmer until thickened, about 7 minutes. Pour over meatballs, tossing to coat. Serve immediately.