

Dutch Bitterballen - Crispy Fried Meatballs You'll Crave

Dutch Fried Meatballs (Bitterballen)



OVEN
375°F

TIME
5 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

- 8 tablespoons (1 stick) unsalted butter
- 1 cup all-purpose flour
- 3 cups beef broth
- 2 tablespoons fresh parsley, chopped
- 1 small onion, minced
- 1 pound ground beef or meat
- 1/2 teaspoon salt
- 1 teaspoon black pepper
- 1/4 teaspoon ground nutmeg
- 1/2 cup all-purpose flour
- 3 eggs, beaten
- 1 cup breadcrumbs
- Vegetable oil, for frying

Ingredient Notes and Tips:

Beef Broth: Use a rich, well-seasoned broth for maximum flavor.

Nutmeg: Traditional and essential-don't skip it!

Breadcrumbs: Panko gives extra crunch, but classic fine crumbs work great too.

Make Ahead: You can shape and bread the meatballs ahead and refrigerate or freeze until ready to fry.

How to Make Dutch Bitterballen:

Tips for Success:

Use cold filling: Warm filling is harder to roll and coat.

Don't overcrowd the pan: Fry in batches for even

browning.

Taste your mix: Adjust salt and spice before chilling.

Serve hot: These are best fresh out of the fryer with mustard on the side.

Serving Suggestions & Pairings:

Storage & Leftovers:

Fridge: Store breaded, uncooked balls for up to 2 days.

Freezer: Freeze before frying and cook straight from frozen-just add 1-2 minutes to fry time.

Reheat: Best reheated in an air fryer or oven for crispness.

More Recipes You'll Love:

Sheet Pan Quesadillas

Beer Cheese Dip

Crockpot Nacho Dip

Final Thoughts:

DIRECTIONS

1. Step 1: Make the RouxMelt butter in a skillet over medium heat. Gradually whisk in the flour until a smooth paste forms.
2. Step 2: Add BrothSlowly add beef broth, whisking continuously until the mixture is thick and smooth like gravy.
3. Step 3: Add FlavorStir in parsley, onion, and ground meat. Cook through and season with salt, pepper, and nutmeg. Let the mixture simmer for a few minutes, then remove from heat.
4. Step 4: Chill the MixtureTransfer to a container and refrigerate for at least 4 hours or overnight until fully set.
5. Step 5: Shape and BreadRoll mixture into 1-inch balls. Dredge in flour, then beaten egg, then breadcrumbs. Chill again to help the coating set.
6. Step 6: Fry the BitterballenHeat oil in a Dutch oven or skillet to 375°F. Fry in batches for 4-5 minutes or until golden brown and crisp. Remove with a slotted spoon and drain on paper towels.
7. Tips for Success: Use cold filling: Warm filling is harder to roll and coat.
8. Don't overcrowd the pan: Fry in batches for even browning.
9. Taste your mix: Adjust salt and spice before chilling.
10. Serve hot: These are best fresh out of the fryer with mustard on the side.
11. Serving Suggestions & Pairings: Pair Bitterballen with a cold beer or serve them alongside other crowd-pleasers like Beer Cheese Dip or Crockpot Nacho Dip. For dessert, keep the indulgence going with

Chocolate Chip Cookie Dough Brownie Bombs or Ice Cream Sandwich Cake.

12. **Storage & Leftovers:** Fridge: Store breaded, uncooked balls for up to 2 days.
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14. **Reheat:** Best reheated in an air fryer or oven for crispness.
15. **More Recipes You'll Love:** Check out these party-perfect bites and snacks:
16. **Sheet :** Pan Quesadillas
17. **Beer :** Cheese Dip
18. **Crockpot :** Nacho Dip
19. **Final Thoughts:** Bitterballen are Dutch comfort food at its finest-crispy, rich, and perfect for sharing. They may take a little time to prep, but one bite and you'll understand why they're worth every minute.
20. **? Planning to try these?** Let us know in the comments and tag us when you make them! Follow Chef Maniac for more globally inspired snacks and comfort food done right.

SWAPS & NOTES

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TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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