

Cabbage and Bacon Parcels

30—40 Min

Ingredients 4 Portions

= Kotányi Produkte

1 pkg.	Puff pastry
300 g	White cabbage
200 g	Pancetta, diced
150 g	Crème fraîche
1 tbsp.	Caraway, Ground
1 tsp.	Organic Special Sweet Paprika, Ground
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole

For the dip

150 g	Crème fraîche
1 tsp.	Mustard
1 tsp.	Mayonnaise
1 tbsp.	Organic Oregano, Crushed
1 tsp.	Garlic Granules
1 tbsp.	Organic Marjoram, Crushed
1	Cup of chives, fresh

Preparation

1. Fry the diced pancetta in a pan for a while so that it releases its full flavor.
2. Finely slice the white cabbage and season with a generous amount of salt. Steep the cabbage for a couple of minutes in a fine sieve then squeeze. Then mix with the fried diced pancetta and stir in the crème fraîche. Then season with salt, pepper, paprika and caraway and mix thoroughly.
3. Roll the puff pastry out onto a baking tray and divide into small squares. Put some of the white cabbage mixture in the middle of each square and then shape into small parcels. Coat the parcels with a little milk so they brown nicely.
4. Bake the parcels in the oven for around 20 minutes at 200°C (392°F). Prepare the dip while the parcels are baking.
5. To make the dip: Combine the crème fraîche, mustard, mayonnaise, marjoram, oregano, garlic powder and fresh chives. Season with more salt and pepper if required.
6. Serve the parcels with the dip and enjoy.