



Cabbage and Bacon Parcels

🕒 30–40 Min   

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.

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

