



Caramelized Austrian Krautfleckerl Red Cabbage Pasta with Raspberries

🕒 30–40 Min   

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

400 g	Fleckerl pasta
0.5 kg	Red cabbage
2 piece	Onions
100 g	White sugar
2 tbsp.	Butter
50 g	Hazelnuts or walnuts, chopped
50 g	Breadcrumbs
1.5 tbsp.	♦ Caraway, Whole
1 tsp.	♦ Pepper Rainbow, Whole
1 pinch	♦ Sea Salt, Coarse
100 g	Raspberries, fresh

- 1 Remove the outer leaves of the red cabbage, then remove the stalk and cut into roughly bite-sized pieces. Thinly slice the onion.
- 2 Caramelize the sugar in a deep pan or pot – but don't let it burn! Add the butter and dissolve the sugar in it. Reduce the heat a little, add the cabbage and onion and cook until al dente while stirring constantly (around 20–30 minutes.)
- 3 Add salt, pepper and caraway seeds and continue to sweat.
- 4 Meanwhile, cook the Fleckerl pasta until al dente and add to the cabbage.
- 5 Meanwhile, melt 1 tbsp. of butter in a pan, add the nuts and breadcrumbs and fry for 2–3 minutes.
- 6 Before serving, mix the raspberries in with the Fleckerl pasta and garnish with the breadcrumbs and fresh pepper.

