

Caramelized Austrian Krautfleckerl Red Cabbage Pasta with Raspberries

30–40 Min

Preparation

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.

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