



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.

