

Hungarian Paprika Sauerkraut Soup with Bacon

40–50 Min

Ingredients

= Kotányi Produkte

500 g	Sauerkraut
1	Onion
100 g	Pancetta
1 l	Beef stock
4	Bacon rashers
3	Sprig of fresh parsley
2 tbsp.	Crispy Onion
1 tsp.	Caraway, Ground
1 tsp.	Paprika Special Sweet
1 pinch	Sea Salt, Coarse
Pinch	Pepper Black, Whole

Preparation

1. Peel, halve and finely dice the onion. Dice the pancetta into small cubes.
2. Fry and render the diced pancetta in a dry pan. Add the onion and fry until golden.
3. Remove the pan from the heat, briefly stir in the sweet paprika and pour in the beef stock.
4. Use a sieve to drain the sauerkraut. To make it less acidic, the sauerkraut can be briefly rinsed with water. Then add the sauerkraut and the ground caraway to the soup and leave to stew gently for 30 minutes.
5. Preheat the oven to 200 °C (356°F).
6. Spread the bacon out onto a baking tray lined with baking parchment and bake for 5 minutes at 200°C (392°F) using the conventional oven setting until crispy.
7. Wash and finely chop the parsley. Season the soup with sea salt and ground pepper to taste. Garnish with the crispy onions and parsley and enjoy.