

# Savory Austrian Kiachl Croissants with Sauerkraut

60–70 Min

## Ingredients 4 Portions

= Kotányi Produkte

| | |
|---|---|
| 500 g | Flour, smooth |
| 21 g | Yeast (1/2 cube) |
| 2 | Eggs |
| 30 g | Butter, very soft |
| 250 ml | Milk, room temperature |
| 10 g | |
| 1 l | Sunflower oil (or 1 kg clarified butter) for frying |

For the garnish

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|---|---|
| 500 g | Sauerkraut |
| 2 tbsp. | Sour cream |
| 1 pcs. | Bay Leaves, Whole |
| 1 tsp. | Pepper Black, Whole |
| 1 tsp. | Caraway, Whole |
| 3 pcs. | Juniper Berries, Whole |
| 1 | Bunch of parsley, chopped |

## Preparation

1. Mix the flour with the salt in a bowl.
2. Crumble the yeast into room temperature milk and mix with the flour. Then add the eggs and softened butter.
3. Knead the mixture well for a few minutes, cover and leave to prove in a warm place for around 90 minutes.
4. Divide the dough into equal, roughly fist-sized portions and use the palm of your hand to roll the dough into balls on a smooth surface. Allow the balls to rest for around 15 minutes.
5. Meanwhile, allow the sauerkraut to simmer for a few minutes with the bay leaf, black pepper, juniper berries and caraway.
6. Flatten the balls and carefully pull them apart a little to give them their characteristic shape. The dough should be thin in the middle and quite a bit thicker at the edges.
7. Heat the oil or clarified butter in a tall pan to around 170 °C and place the Kiachl topside down in the hot oil and briefly baste once with oil. Turn over after around 3 minutes. The Kiachl should be a beautiful golden brown color on the outside.
8. Meanwhile, remove the bay leaf from the sauerkraut and add 2 tablespoons of sour cream to taste.
9. Once ready, pat the Kiachl dry with a piece of paper towel. Before serving, spoon the sauerkraut onto the Kiachl and sprinkle with freshly chopped parsley.