



Savory Austrian Kiachl Croissants with Sauerkraut

⌚ 60–70 Min ♡ ♡ ♡

Preparation

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

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

- 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.

