

Stuffed kohlrabi with flatbread

60—70 Min

Ingredients 4 Portions

= Kotányi Produkte

For the stuffed kohlrabi

4 pcs.	Kohlrabi, medium-sized
3 tbsp.	Scallions, finely chopped
1 tbsp.	Peas, frozen
8 tbsp.	Cottage cheese
6 tbsp.	Bulgur
180 ml	Water
2	Egg yolks
1 tsp.	Grill Vegetables Seasoning Mix
0.5 tsp.	Garlic Granules

For the flatbread

190 ml	Milk, warm
50 g	Butter
150 g	Chickpea flour
150 g	Spelt flour
1 tsp.	Baking powder
0.5 tsp.	Coriander, Ground
1 tsp.	Sea Salt, Coarse

Preparation

1. Melt the butter into the warm milk. Add the other flatbread ingredients, knead into a smooth dough and leave this to rest for 15 minutes.
2. Peel the kohlrabi and leave the peel to one side.
3. Scoop out the inside of the kohlrabi to form "kohlrabi bowls".
4. Cook the bulgur in salt water for 10 minutes, then cover this and put it to one side.
5. Combine the cottage cheese, scallions, peas, herbs and cooled bulgur. Then mix in the egg yolks.
6. Fill the hollowed out kohlrabi with the mixture.
7. Place them in an ovenproof dish and bake them in the grill over indirect heat at 180°C (356°F) for 30 minutes until they are golden brown. Pour a little water in the bottom of the dish as required.
8. Cut the dough into even portions and shape it into small balls. Flatten these using your hands. Place them in the grill on a preheated grill plate or pizza stone and bake them on both sides for approximately 3 minutes.
9. Slice the kohlrabi leaves into thin strips and use these to garnish the stuffed kohlrabi before serving.