



## 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

# Stuffed kohlrabi with flatbread

⌚ 60–70 Min ♡ ♡ ♡

## 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.

