

BRATWURST SAUSAGE WITH POINTED CABBAGE & CHARD

30 minutes – medium – 4 portions



Ingredients:

- 6 Recla Bratwurst
- 300 g Pointed cabbage
- 300 g Red chard
- 200 g Red onion
- 1 Clove of garlic
- 1 tbsp. Fennel seeds
- 2 tbsp. Apple cider vinegar
- 1 tbsp. Dijon mustard
- Parsley

Instructions:

1. Clean and chop the pointed cabbage, chard and onion.
2. Sauté the finely minced garlic with the fennel seeds in olive oil. Add the chopped pointed cabbage, chard and onion, season with salt and pepper and sauté briefly. Then deglaze with apple cider vinegar and add 100 ml of water. Steam the vegetables for about 10 minutes.
3. Pour the liquid from the vegetables into a pan and add the Dijon mustard and olive oil.
4. Roast the Recla Bratwurst in clarified butter for about 5 minutes.
5. Arrange the vegetables on the plates and place the Recla Bratwurst on top. Garnish with the vegetable mustard stock and parsley.

Tip: Alternatively, you can replace the pointed cabbage with green cabbage, radicchio or chicory.



Bratwurst e 180 g

Recla Bratwurst is eccentric in taste and color, traditionally white. It has many aromatic nuances and it's best grilled.