

Koláčové zeli

Cuisine: **Slovak**
Food category: **Minced meat**



Author: **Vlastimil Jaša**

Company: **Retigo**



Program steps

1

 Combination

 65 %

 Termination by time

 00:35 hh:mm

 165 °C

 90 %



Ingredients - number of portions - 10		
Name	Value	Unit
pork lard	200	g
ground meat mix	1500	g
salt	1	g
marjoram	2	g
ground red pepper	18	g
round grain rice	300	g
sauerkraut	1800	g
thick cream 18% fat	500	g
chicken eggs	3	pcs
freshly ground black pepper, ground	1	g

Directions

1. In a skillet, sauté one part of onion. Once it becomes translucent, add ground meat, salt, pepper, marjoram, and paprika. Then, braise the meat until tender.

2. Meanwhile, cook rice on the Stewed Rice program.

3. Next, sauté the second part of onion together with sauerkraut (rinsed and drained).

4. To the meat mixture, mix in the rice and prepare an enamel GN. Layer it with the sauerkraut and rice, then the ground meat, slices of sausage, and again sauerkraut with rice. Brush the top layer with sour cream. Bake using the aforementioned program.

Nutrition and allergens	
Allergens: 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, B6, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	804.2 kJ
Carbohydrate	36.1 g
Fat	56.9 g
Protein	36.7 g
Water	0 g

Recommended accessories



Enameled GN
container