



COLESLAW

à la Harald Schreib

Ingredients (for 4 people)

750g white cabbage | 100g smoked pork belly | 4 tbsp good oil (rapeseed oil, sunflower oil) |
3-4 tbsp vinegar | 0.1l hot broth | Salt | Pepper | Caraway seeds (to taste) | A pinch of sugar

Preparation

Mix the white cabbage with salt, oil, and hot broth, and knead it thoroughly for about 5 minutes.

This breaks down the cell structure, making the cabbage softer. Let it rest for about 1 hour.

Meanwhile, fry the pork belly in a pan until crispy. Then, season the coleslaw to taste with pepper, caraway seeds, and sugar. It tastes best when prepared the day before and served at room temperature rather than too cold.

Enjoy your meal!

