

Koláčové zelí

Cuisine: **Slovak**

Food category: **Minced meat**



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Company: **Retigo**



Program steps

1	Combination	65 %	Termination by time	00:35 hh:mm	165 °C	90 %	
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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

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

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.

Recommended accessories



Enameled GN
container