

Kološvár cabbage

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 %

X

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. Fry one part of onion in lard. As soon as it becomes glassy, add minced meat, salt, pepper, marjoram and paprika. The meat is then stewed until soft.
2. In the meantime, cook the rice on the Steamed rice program.
3. Then fry the second part of the onion together with the sauerkraut (rinsed and drained).
4. Mix rice into the meat mixture and prepare an enameled GN. We layer cabbage and rice into it, then minced meat, sausage rings and again cabbage and rice. Spread the top layer with sour cream. We bake on the above 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