

Kohlrabi fries



Ingredients for 2 people

2 kohlrabi
2 tbsp olive oil
3 tbsp grated parmesan
1 tsp paprika powder
1 tsp salt
2 sprigs of fresh rosemary

Preheat the oven to 200 °C (conventional oven). Peel the kohlrabi and cut into sticks. Wash the rosemary, shake dry, pluck the needles and chop finely.

Place the kohlrabi fries in a large bowl and mix with the olive oil, Parmesan, paprika, salt and rosemary. Place the kohlrabi fries in a single layer on a baking tray lined with baking paper and bake for 20 to 25 minutes until golden brown.

Tip: Taste great with our home-made aioli, for example.

Bon appétit!