



Rezepte aus der Behr Küche

Stuffed kohlrabi with tomatoes and cream cheese



4
4 kohlrabi
500 g tomatoes
1 bunch of spring onions
100 g cream cheese
100 g crème fraîche
250 ml vegetable broth
1 bunch of chives
salt and pepper
grease for the form

:

Peel the kohlrabi and cook for 20-25 minutes in salt water. Scoop out the kohlrabi and finely dice it. Preheat the oven to 200°C/400°F/Gas 6. Pour boiling water over the tomatoes; peel and quarter the tomatoes, remove the seeds. and cut it into cubes. Rinse, trim and cut the spring onions into small pieces. Mix the cream cheese and crème fraîche. Add the spring onions, the diced kohlrabi and tomatoes. Season with salt and pepper. Fill the kohlrabis with the mixture and place them in a greased baking dish, pour the broth over the top and bake for around 30 minutes. Wash and chop the chives. Spread them over the kohlrabis. Done!