



Rezepte aus der Behr Küche

Swedes Potato Vegetables



4

1 kg swedes
500 g large potatoes (waxy)
100 g belly pork, lean
1 large onion
1 tbsp clarified butter
100 ml stock
Salt, pepper
1 pinch nutmeg
100 ml cream
2 dashes of mild white wine vinegar
3 tbsp chives
Chilli powder
Pine nuts

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Peel and cut the swedes and potatoes into cubes. Halve the onion and cut into cubes. Leave the diced pork belly to glaze in the clarified butter. Lightly sauté and glaze the onion slices in it. Add the swedes and potatoes, stew until glazed and then deglaze with a little stock. Season with salt and pepper. Stew for 20-25 minutes, pour on the cream and allow to reduce. Season with nutmeg and a splash of white wine vinegar. Serve with roasted pine nuts, chilli powder and fresh herbs.