

TASTE THE WORLD ~ RECIPE

Prepared by: **My Baby** NETHERLANDS/NEW ZEALAND

ZUULKOOLSCHOTEL MET GEHAKT

(Sauerkraut dish with mash
and minced meat)

Ingredients

- 1.5kg floury potatoes for the mash
- 1kg sauerkraut
- 750g raw minced beef
- Milk, butter (a lot), pepper, salt, nutmeg, 1 egg – for the mash
- To season the mincemeat: pepper, salt, clove, a bit of cinnamon, Ketjap Manis, pre-fried onions, garlic, sambal (Indonesian thick chilli paste)
- Grated tasty cheese
- Breadcrumbs

Method

Preheat the oven to 200°C.

Fry the minced meat in a dry frying pan over low heat for 5 minutes. Add the spices and chilli (sambal).

Divide half the mashed potato over the greased oven dish. Then spread out the minced meat, the sauerkraut and the rest of the mash.

Sprinkle with cheese and place in the oven for about 25 minutes.

