

Savoury potato and hazelnut strudel with braised cabbage and red wine sauce

Serves 6

INGREDIENTS

½ package phyllo dough (3 sheets)
10 shallots
80 g hazelnuts
700 g waxy potatoes
1 kg savoy cabbage
¼ tsp ground nutmeg
2 tbsp white wine
250 ml vegetable broth
150 g crème fraîche
75 g sugar
500 ml red wine
1 tsp Sugar
¼ tsp caraway seed
Salt
Pepper
vegetable oil for frying and brushing
Corn starch for dusting
Butter for brushing the dough



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METHOD

1. Core, quarter, and cut savoy cabbage into thin slices. Peel and dice the potatoes (1,5 - 2 cm dices). Peel and mince 4 shallots and half and thinly slice the rest. Chop hazelnuts. Quarter savoy cabbage, remove stalk and finely slice.
2. Heat some vegetable oil in a pan on **Induction Hob setting 7**. Add potato cubes and fry for approx. 5 minutes until golden brown. Add minced shallots and season with salt, pepper, and nutmeg. Deglaze with white wine and half of the vegetable broth, and simmer for approx. 2 – 3 minutes. Add crème fraîche and chopped hazelnuts and stir to combine. Season again with salt and pepper. Remove from heat and let cool.
3. Preheat the **oven to 220 °C Circo Roasting®** and choose **Added Steam Intensity Level 1**. Lay one layer of phyllo dough on a clean kitchen towel dusted with cornstarch. Brush dough with oil. Repeat the process until you have four layers of phyllo dough. Transfer potato and hazelnut filling to the bottom part of phyllo dough, leaving a margin of approx. 2 1/2 cm around the edges. Fold in the left and right sides, and brush with more butter, if needed. Roll strudel from the bottom edge up, to form a log. Use more cornstarch for dusting.
4. Carefully transfer strudel to a parchment paper-lined baking sheet. Bake at **180°C** for 15 minutes on shelf level 2, then continue baking for approx. 15 minutes **without Added Steam**, until it golden brown.
5. In the meantime, add sugar to a saucepan on **Induction Hob setting 7**. Let caramelize, then add the red wine and thinly sliced shallots. Let simmer over low heat for approx. 30 minutes.
6. Heat some vegetable oil in a pan on **Induction Hob setting 7** and fry the savoy cabbage for approx. 5 minutes. Season with salt, pepper and sugar and add caraway. Deglaze with remaining vegetable stock and let cook for approx. 5 minutes.
7. Serve the potato and hazelnut strudel with fried savoy cabbage and red wine-shallot sauce. Enjoy!