



Recipe by Justin North, Bécasse

## SAUERKRAUT WITH RIESLING & BACON

*4 side dish portions*

### INGREDIENTS

½ cabbage	1 bay leaf
50g SAXA sea salt flakes	1 onion
5 juniper berries	150g pancetta
5 black peppercorns	100mL cooking oil
2 star anise	200mL riesling
3 cloves garlic	Muslin cloth
4 sprigs thyme	

### DIRECTIONS

Pre-heat oven to 100°C.

Place the juniper, peppercorns, star anise, garlic, thyme and bay leaf in a mortar and pestle and pound until crushed and fragrant. Wrap in muslin cloth and tie securely.

Finely slice the cabbage. Place in large bowl and mix with the SAXA Sea Salt flakes. Bury the aromatic bag and cover securely. Refrigerate for 6 hours to marinate, then place in a colander and wash thoroughly under cold running water to remove the salt.

Finely slice the onion. Heat a large braising pan over a medium heat, add the oil and onions, and sweat for 10 minutes until soft and translucent.

Add the cabbage, chopped pancetta and riesling. Cover with a lid and place in pre-heated oven.

Gently braise for 2 hours. Check and stir every thirty minutes to prevent burning and ensure even cooking.

Remove from the oven, discard the aroma bag and serve.



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