



Sour Cabbage Stew

Croatian culinary culture offers an incredible experience to all who try it for the first time. So why not prepare this truly delicious recipe and experience it for yourself.

Ingredients

Number of persons: 6

- 400 g pork (leg), diced
- 50 ml oil
- 50 g bacon, diced
- 200 g onion, chopped
- 1/2 teaspoon cumin
- 3 - 4 blueberries
- 3 - 4 pepper grains
- 1 bay leaf
- 700 g sour cabbage, sliced
- 10 g edible bolete
- 3 garlic cloves, chopped
- 50 ml tomato puree
- 300 g cooked chick peas
- 1 tablespoon [Vegeta Beef Stock Powder](#)



Preparation time: 1 h i 10 min

Preparation

1. [Heat up the oil and cook the meat and bacon, for a few minutes first. Then add the onion and cook for another 2-3 minutes.](#)
2. [While this is cooking, place edible bolete in some cold water and let sit for around 10 minutes.](#)
3. [To the meat, bacon and onion mix, add 2 or 3 tablespoons of water, stir and as it continues to simmer the water will evaporate, so keep adding tablespoons of water, preventing burning and creating the base for the stew. \(In total not more than 150ml\) Cook for 25 minutes.](#)
4. [Stir in sour cabbage, bay leaf, pepper beans, blueberries, cumin, Vegeta Beef Stock Powder and drained edible bolete.](#)
5. [Then add enough water to cover all ingredients. When the meat and cabbage softens, add in pureed tomato, garlic and chick peas.](#)

Serving

[Serve with cooked potato and sour cream.](#)

Tip

[Sour cabbage can also be rinsed in a strainer with cold water, to minimise the sourness.](#)

My notes

