



BAECKAOFFA

The authentic Alsatian recipe

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Number of people: 6

Preparation time: 30 min

Cooking time: 2h30

INGREDIENTS

- 500 g pork loin or shoulder
- 500 g boneless lamb shoulder
- 500 g boneless beef belly or chuck
- 1 kg potatoes
- 250 g onions
- 2 to 3 cloves of garlic
- 0.5 l Pinot blanc or Riesling wine
- A bouquet garni with parsley, thyme and bay leaves
- salt and pepper.

THE STEPS

- Cut the meat into equal pieces as for an estouffade and marinate for 24 hours with a little wine, a few onions, the garlic, the bouquet garni, salt and pepper.
- Place a layer of sliced potatoes in an earthenware casserole dish, followed by the meat, sliced onions and a new layer of sliced potatoes and onions.
- Moisten with the wine.
- Close the terrine and bake in the oven for 2 to 2½ hours.
- Serve as is in the terrine in which it was cooked.

OUR SUGGESTION

Pair it with a dry white wine like a Riesling or Pinot Blanc, and you're guaranteed a hit!