



FLEISCHSCHNAKA

The authentic Alsatian recipe

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Number of people: 6

Preparation time: 30 min

Cooking time: 10 min

INGREDIENTS

- Noodle dough
- 300 g flour
- 150 g semolina
- 6 eggs
- 20 cl water
- 1 tbsp salt
- 1.2 kg cooked meat
- 1 onion
- 1 clove garlic
- 30 g butter
- 1 egg
- 50 g breadcrumbs
- 10 cl milk
- Parsley
- salt and pepper
- 5 cl oil
- 75 cl stock
- 10 cl dry white wine
- 20 g flour

THE STEPS

- Prepare the noodle dough.
- Mix the flour with the semolina and eggs.
- Add the salt dissolved in the water.
- Knead the dough into a ball and leave to rest for 1 hour under a cloth.
- Finely chop the onion, garlic and parsley.
- Blend with the leftover meat, egg and breadcrumbs soaked in milk, season with salt and pepper.
- Roll out the pastry by about 3 mm to form a large rectangle.
- Spread the filling over the dough and roll it up, gluing the edges with a little water.
- Cut into thick slices and brown both sides in oil. Moisten with the stock and white wine.
- Bind with the flour and cook for 10 minutes over a low heat.

OUR SUGGESTION

Try a Pinot Noir with this dish! It will also go well with a Pinot Blanc or a Klevener, a matter of taste!