



## THE COMPICHE

*The authentic Alsatian recipe*

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**Number of people: 6**

**Preparation time: 30 min**

**Cooking time: 2h**

### INGREDIENTS

- 2 kg *Compiche* cabbage
- 1 600 g smoked paddle
- 3 or 6 Montbéliard sausages  
(depending on appetite)
- 1 slice smoked bacon 300 gr
- 6 Strasbourg sausages (the famous knacks!!)
- 1 large onion
- 10 juniper berries
- 10 coriander seeds
- 10 black peppercorns
- 2 cloves
- 1 bouillon tablet
- 75 cl Riesling wine
- 500 grams firm-fleshed potatoes

### THE STEPS

- Rinse the cabbage well with clean water 2 or 3 times and spin dry with your hands.
- Pre-cook the palette and montbéliards in water for 20 minutes.
- Place 1 onion, cut into 4, in the bottom of a large casserole dish and brown in a fatty substance (a little oil, lard, etc.).
- Add half the cabbage, well wrung out. On top of the meat, add the palette, smoked bacon and Montbéliard smoked sausages.
- Cover the meat with the rest of the cabbage and moisten until the cabbage is covered with half water with the bouillon tablet and half Riesling.
- Add the cloves and seeds in a cheesecloth and cook over low heat for around 2 hours.
- Cook potatoes with skins on until tender.
- Peel them and 15 minutes before the end of cooking time, slip them under the cabbage to warm them up and give them the taste of cabbage.
- At the same time, place the knacks on top of the cabbage. Be careful not to let them burst.
- Serve with the cabbage first, then the meat and potatoes on top of the cabbage dome.

### OUR SUGGESTION

Pair an Alsace white wine (Riesling or Pinot Blanc) with this Welche specialty.