

The Dish of the #YoungChefsPaznaun for the
Jamtalhütte

“Pasta” al YoungChefsPaznaun
With porcini mushrooms, mountain cheese, cabbage
and carrots

KULINARISCHER
JAKOB SWEG
PAZNAUN- ISCHGL

Pasta – Gnocchi

250 g strong flour
6 egg yolks
1 egg
Salt, pepper

Sauce

100 g bacon
1 small onion
1 spring onions
2 cloves of garlic
100 g yellow carrots
200 g porcini mushrooms
Butter for frying
1/8 l white wine
¼ l cream
¼ l chicken stock
Some starch for thickening
50 g grated mountain cheese
Salt, pepper, nutmeg

Salad

1 white cabbage
1 carrot
1 onion
200 g mayonnaise
80 g cream
2 tbsp. white wine vinegar
Juice of ½ lemon
2 tbsp. sugar
Salt, pepper, nutmeg
Freshly chopped parsley



PREPARATION

For the pasta

Knead together all ingredients into a stiff dough and leave to rest.
Finally roll out the dough and cut into quarters (1.5 cm) and then press these with your thumb over a gnocchi board. Let the pasta dry and cook al dente in salted water.

For the sauce

Finely chop the bacon, onion, garlic, spring onions and yellow carrots. Clean the porcini mushrooms, wash and chop. Fry all ingredients in butter, deglaze with white wine, pour in the cream and chicken stock and cook thoroughly. Then season and thicken with some starch.

For the salad

Cut the cabbage, onion and carrots into fine strips. Make a dressing using the mayonnaise, cream, white wine vinegar, lemon juice and sugar and add all the ingredients into this. Season the salad with salt and sugar and mix well, then leave to take on the flavour for 2 hours.

Serving - put the al dente pasta into the sauce, toss briefly and serve. Garnish everything with the fresh herbs and grated mountain cheese and serve with cabbage and carrots.