

## Benjamin Parth's Dish for the Friedrichshafener Hütte

### Local mushroom in a rösti basket on paprika sauerkraut with a chive sauce (vegan)

#### Chive Sauce

200 g hummus

100 g olive oil

1 clove of garlic

1 tsp. ras el-hanout

1 tsp. cumin powder

2 pinches of paprika

1 tsp. tahini (sesame paste)

1/2 lemon

Tabasco

1 bunch of chives cut into very fine curls

Mix the hummus with the spices and season with plenty of salt, Tabasco and lemon juice. Stir in the chopped chives.

#### Paprika Sauerkraut

2 red peppers

1 onion, finely diced

1 clove of garlic, finely chopped

2 tbsp. rapeseed oil

200 g fresh sauerkraut

4 semi-dried tomatoes

Salt, white pepper from the grinder

2-3 sprigs of thyme

5 juniper berries

10 white peppercorns



1 bay leaf

700ml tomato juice

1 potato

Peel the peppers with a vegetable peeler, cut lengthways into 4, remove the stems and seeds and cut into large pieces. Fry the onions and garlic lightly in olive oil, add the sauerkraut and tomatoes, and season everything with salt, pepper, thyme, juniper berries, peppercorns and bay leaves. Add the tomato juice. Let the vegetables cook. Peel the potatoes, grate finely and stir into the paprika sauerkraut. Let the mixture cook for around 1 hour. Finally, remove the juniper berries, peppercorns and the bay leaves from the sauerkraut.

### **Porcini mushrooms in the rösti basket**

10 large porcini or parasol mushrooms

salt

white pepper from the grinder

Lemon juice

3 large potatoes

fat for cooking

Remove the porcini mushrooms from terrestrial rests, clean and rub with a cloth. Halve the caps and season with salt, pepper and lemon juice.

Peel the potatoes and cut lengthways into slices with a slicer or a plane and then cut into fine, uniform strips with a knife. Season with some salt and pepper and squeeze well. Spread out into thin pancake portions on kitchen towel, place the mushroom halves on top and cover with the potato strips. Press down well with the kitchen towel and fry in plenty of fat until golden. Drain from the fat and serve with the chives sauce and sauerkraut. Serving tip: Decorate with fresh alpine herbs.