Soups / Slovakia

Kapustnica



A soup of sauerkraut with smoked meat, sausage and dried mushrooms. The Slovak Christmas table.

Time 110 min **Servings** 6

What you'll need.

- ☐ 700 g Sauerkraut — with its brine
- ☐ 300 g Smoked sausage — in rounds
- ☐ 2 piece Onion
- ☐ 1 tbsp Sweet paprika
- ☐ 150 ml Soured cream — to serve
- ☐ Salt and pepper — to taste
- ☐ 500 g Smoked pork ribs
- ☐ 30 g Dried porcini
- ☐ 100 g Prunes
- ☐ 2 tbsp Flour
- ☐ 2 piece Bay leaf

Let's make it.

01 Soak the mushrooms in a cup of warm water for twenty minutes. Keep the water.

02 Simmer the smoked ribs in two litres of water for forty minutes with the bay.

03 Squeeze the kraut and set the brine aside. Add the kraut, the mushrooms with their water and the prunes to the broth and cook thirty minutes.

04 Fry the onion, take it off the heat, stir in the paprika and flour and let it down with a ladle of broth until smooth.

05 Pour the roux into the pot, add the sausage and cook fifteen minutes more.

06 Strip the meat off the bones, return it to the soup and bring the sourness up with the brine to taste. Serve with soured cream.

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