

Pork knuckle with cabbage Germany

Ingredients for the pork knuckle:
(For 2 persons)

1 knuckle of pork: approx. 750 g
4 onions
4 carrots
½ celery root
1/2 stick of leek
1 bottle of malt beer 0.33 liter
1 bottle of beer 0.5 liter
1/2 tsp caraway, whole
1 pinch of caraway, ground
1 lemon
2 sprigs of leaf parsley
2 bay leaves
3 juniper berries
½ tablespoon peppercorns
2 - 3 tablespoons clarified butter
2 - 3 tablespoons cornstarch
salt
black pepper from the mill

Bring well-salted water and 250 ml of beer to a boil in a large pot on the stove, put in the pork knuckle so that it is completely covered with water and simmer gently for half an hour over medium heat.

Cut two onions in half, including the peel, clean all the root vegetables and chop them coarsely. Add 3/4 of the root vegetables to the knuckle in the pot. Add the caraway seeds and, depending on the size of the knuckle, cook gently for another 1 to 2 hours over low heat until the knuckle is tender. Skim off the fat and foam that forms on the surface of the cooking water occasionally.

Now remove the knuckle from the pot, rinse briefly under running water, place on a cutting board and score the rind evenly with a sharp knife and rub with salt.

Then grease all around with liquid clarified butter, place in a roasting pan and pour over the rest of the beer and the rest of the root vegetables and roast it in the middle rack of the oven preheated to 180-200°C for another 30-60 minutes until crispy.

Turn a little every few minutes and baste with a sip of the roasted beer broth, this will make the crust extra crispy. If necessary, use the grill function in doses at the end.

When the knuckles are roasted crispy all around, carefully remove them from the oven, let rest briefly on the cutting board, arrange on plates and serve with the sauce.

For the sauce:

In the meantime, strain the cooking stock through a sieve. Also the gravy from the roaster.

Peel the remaining onions and cut them into fine cubes. Sauté the onions in a saucepan until light brown, deglaze with the malt beer and reduce by half. Then top up with a few ladles (about double the amount of malt beer) of the cooking stock and add the gravy. Bring to a boil and thicken with a little starch mixed in cold water. Pluck the parsley leaves from the twigs, chop finely and add to the sauce. Season the sauce with lemon zest, salt, pepper, a little ground cumin if necessary and a small dash of beer.

For the white cabbage:

Ingredients for the white cabbage:

½ head of white cabbage (approx. 500 g)
50 g streaky smoked bacon
1 small onion
1 tablespoon goose fat (or lard)
1/2 small apple
1 tsp sugar
150 ml meat broth
1 tbsp apple cider vinegar
1 tsp caraway seeds (whole seeds)
cornstarch
pepper and salt

First cut the cabbage head into 2 parts and remove the hard stalk. Then cut the cabbage into narrow strips and set aside.

Then the bacon is diced and the onion is peeled and also cut into small cubes.

In a large pot, heat the goose lard and add the bacon and let it cook. The sugar is sprinkled on top and lightly browned.

Then add the onion cubes and sauté.

Now add the cabbage strips to the pot and sauté. To do this, stir them frequently.

When the cabbage begins to soften, add the broth.

Peel, core and dice the apple and add it as well. Season with salt, pepper, vinegar and caraway seeds.

Now reduce the heat and cover with a lid. The cabbage must stew for 30 to 40 minutes. When it is done, the Bavarian cabbage is soft but still has bite.

Finally, the cornstarch is mixed with three teaspoons of cold water and mixed into the white cabbage to bind the remaining liquid. It can be seasoned again with salt and pepper.