

SAVORY POTATO, CABBAGE + BACON STRUDEL

INGREDIENTS

6-8 strips thick cut bacon, cut to 1/2 inch pieces
2 large Yukon gold potatoes
1 medium carrot
1 small or half a medium head of cabbage
1 puff pastry sheet
1 egg whisked with 1 tablespoon water, for egg wash
salt and pepper to taste

DIRECTIONS

Peel and grate your carrot and potatoes on the large holes of a box grater, into a sieve, lined with a cheese cloth or clean dishtowel. Salt with approximately 1 teaspoon of salt. This will draw out some of the moisture. Let sit for 15-20 minutes, then wring out the potatoes so that they are as dry as possible. Slice the cabbage into thin, short strips.

Heat a large skillet over medium heat, then add the bacon. render until you have semi-crisp bacon bits and remove to a bowl (you'll add them back in later). Keep half bacon in the pan and pour off the other half to a small bowl. Add the cabbage and cook until very soft and if there was liquid, until that is evaporated. Set aside in a work bowl. Add the remaining bacon fat into the pan, and then the potato-carrot mixture. Sauté until browned and any liquid had evaporated. Combine the potatoes into the cabbage mixture and stir in the bacon bits. Let cool to room temperature or refrigerate overnight.

Preheat the oven to 425F.

Roll the puff pastry sheet out on to a large piece of parchment paper. To make the braided top, slice a triangle from the bottom of the dough, then slice 1/2 inch diagonal lines up each side of the pastry, about 3 inches in, leaving a 3 inch middle strip intact. Place the cabbage, potato and bacon filling down the middle.

Lay the rectangular end of the puff pastry over the filling, then begin on one side, and lay one strip of dough over the filling, then alternate laying a strip of dough from the other side, then alternate back and forth, back and forth, over the filling. Once the entire puff pastry is wrapped up, transfer it, on the parchment paper, to a baking sheet. Brush the egg wash over the puff pastry.

Place into the oven to bake for 25-30 minutes or until golden brown. Some of the filling may leak out a bit, but that is ok. Let cool for a minimum for 10 minutes before serving. Can be eaten warm or at room temperature.