

CHOUCROUTE (SÜRKRÜT)

Alsace



6768 Alsace

+ Description

This form of pickled cabbage is finely sliced and fermented. 75% of French production comes from Alsace.

"Choucroute garnie" is sauerkraut cooked in white wine with a selection of salted and smoked meats, pork meats and potatoes. Pork is the most commonly used meat, but goose is also used, as is fish.