

# FOOD IS CULTURE

The Food is Culture project aims at making European citizens aware that food heritage is a way to express their belonging to Europe and to better understand the richness and uniqueness of its cultural diversity.

## **Pit Cabbage (grubenkraut) – Austria**

Traditional Pit Cabbage  
Waltraud Froihofe

For 4 people

500 grams of Pit Cabbage, cut into thin strips  
1 onion, chopped  
100 grams of pork belly  
1 tablespoon of lard  
chives  
salt

Preparation and cooking time: 1 hour and 15 minutes

Cut the pork belly into cubes and cook in the lard until golden brown. Add the chopped onion and the cabbage leaves. Add salt and some water and cook over a low flame for about 1 hour. Sprinkle with chives before serving.



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