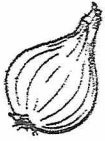


KOHLRABI-KÄSE-TOPF



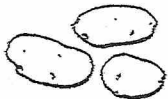
2 EL ÖL



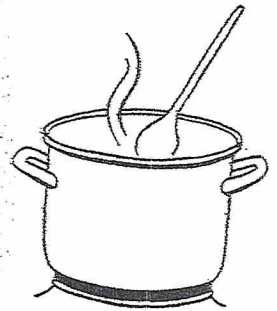
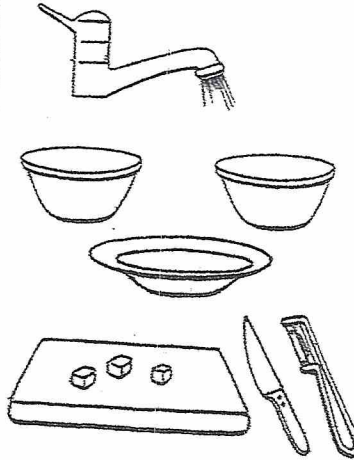
2 Zwiebeln



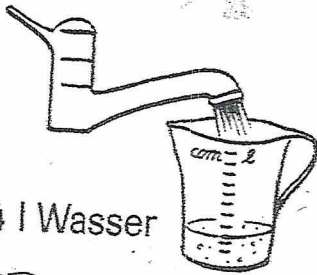
600 g Kohlrabi



600 g Kartoffeln



5 Minuten dünsten



1/4 l Wasser

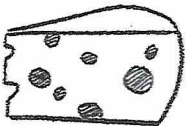


1 Brühwürfel

zugeben



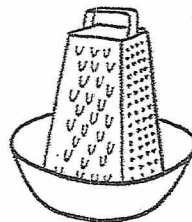
20 Minuten garen



200 g Käse



200 g Schmand



raspeln



1 Prise Pfeffer



1 Prise Muskat

zugeben