

Kohlrabi Eintopf (Kohlrabi Stew)

Number of Servings: 4

Ingredients

6 [Kohlrabi](#)
2 large [Potatoes](#)
4 Mett Wurst
1 tablespoon All Purpose [Flour](#)
1 cup Heavy Whipping Cream
Salt, Pepper, and Nutmeg (to taste)

Instructions

Remove any leaves from the kohlrabi. Discard large leaves but finely chop any small leaves. Set aside.

Wash and peel kohlrabi and potatoes. Cut into small cubes.

Add 4 cups water to a large pot. Add Mett Wurst and allow to cook for 5 minutes. Add potatoes and cook another 10 minutes. Add kohlrabi and a little salt and pepper. Allow to cook for another 10 minutes.

In the meantime, combine cream, flour, salt, pepper, and nutmeg. Slowly drizzle cream mixture into vegetable mixture, stirring constantly. Add chopped kohlrabi leaves, and simmer stew for another 2-3 minutes. Serve immediately.

[More Information on Potatoes](#)