Pumpkin Kraut

Serves 2.



Ingredients:

1 small Hokkaido pumpkin (400 g), 1 onion (thinly sliced), 25 g butter, 5 TblSps orange juice, 100 g crème fraîche, marjoram, 2 TblSps creamed horseradish

Preparation:

Peel the pumpkin and grate its flesh. Heat the butter in a large pan, add the onion and let them roast for 3-4 minutes. Add pumpkin, orange juice, crème fraîche and some marjoram, let cook for 10 more minutes. Season with pepper, salt and creamed horseradish.

Serve with sausages/vegetarian sausages;)

Enjoy!