



Ingredients

For 4 persons

1 kg **potatoes**
400 g **pear**
600 g **pork meat (stomach)**
1 tbsp **caraway seeds**
1 tbsp **freshly cut mugwort**
1 l **broth**
2 tbsp **butter**
Salt, Pepper
Oil

Method

Place half of the potatoes in a casserole, season them with mugwort, caraway seeds, salt and pepper, then layer the pears on top and season as well. Another layer of potatoes and the pork belly follows.

Pour the broth over it until everything is covered. With the lid closed, cook on the stove for about 20 minutes over low heat. Then remove the lid and let almost all of the liquid evaporate over medium heat.

Remove the dish from the stove and fry it in the preheated oven at 200°C until the potatoes and pork belly are crispy.

Serve with a green salad and chives.

Bon appétit!

Wine Recommendation

Dry wines (Müller-Thurgau, Silvaner Weiß- or Grauburgunder, Riesling) and red wines (Dornfelder or Portugieser) go well with the dish.