



GUINEA FOWL WITH ONION

The wine's fruity character combines well with a nice piece of roasted poultry.

 Serves 4 people |  Cooking time: 40 minutes

INGREDIENTS

- 4 guinea fowls
- 3.5 Tbsp (50 g) creamy butter
- 4 potatoes (approx. 1 lb/400 g)
- ½ cup (100 g) crème fraiche
- 2 ⅔ cups (400 g) sauerkraut
- 4 slices back bacon
- 1 onion
- 2 ⅔ cups (200 g) beech mushroom
- Salt and pepper to taste

Wine suggestion: [Riesling](#)

PREPARATION

Sprinkle 4 guinea fowl wings with salt and pepper and fry both sides in butter. Place in a casserole dish and bake 30 minutes in an oven preheated to 350 °F (170 °C).

Bake 4 potatoes in their skins. Peel cooked potatoes, add 1 Tbsp crème fraiche and mash with a fork to a soft purée.

Fry 2 ⅔ cups (400 g) sauerkraut in some butter and then, in the same pan, 4 slices of back bacon. Add 2 onions, sliced in rings, and cook together. Add 2 ⅔ cups (200 g) beech mushrooms and cook together, adding salt and pepper to taste.

Use two spoons to scoop purée on plates. Add guinea fowl, sauerkraut, fried bacon and mushroom–onion mix to plates.