

low heat for 25 to 30 minutes. Add the wine, raise the heat and cook, uncovered, for 10 minutes more to allow nearly all of the liquid to evaporate before serving.

This dish can be served as it is, or with pasta.

LUIGI CARNACINA AND LUIGI VERONELLI  
LA BUONA VERA CUCINA ITALIANA

## Broccoli

*This classic treatment of broccoli can be applied—with equally good results—to a small cauliflower.*

*To serve 3 or 4*

500 g	broccoli, trimmed	1 lb
	salt	
3 tbsp	olive oil	3 tbsp
2	garlic cloves, finely chopped	2
	pepper	
	chopped parsley	

Break the broccoli into small florets and cut the stems into small pieces. Cook gently in boiling, salted water for 5 to 6 minutes. The pieces must be slightly undercooked. Drain well. Heat the olive oil in a frying pan; add the garlic and let it brown, then add the broccoli and cook for 5 minutes. Add pepper and salt to taste, and sprinkle with chopped parsley.

BERYL GOULD-MARKS  
THE HOME BOOK OF ITALIAN COOKERY

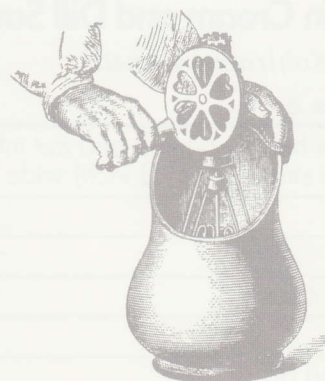
## Kohlrabi Country-Style

*To serve 4*

1.5 kg	kohlrabi heads, peeled and cut into thick slices	3 lb
	salt	
30 g	butter	1 oz
2 tsp	flour	2 tsp
10 cl	soured cream	4 fl oz
1 tbsp	chopped chives	1 tbsp

Boil the kohlrabi in salted water for about 20 minutes or until tender. Drain. In another saucepan, melt the butter. Add the flour and cook for 5 minutes. Then add the cream and cook, stirring, for 2 to 3 minutes. Add the kohlrabi to the cream sauce, heat through for a minute or two over a low heat, or set the mixture over a pan of hot water if you are not ready to serve it at once. Serve in a heated vegetable dish and sprinkle with the chopped chives.

LOUIS P. DE GOUY  
THE GOLD COOK BOOK



## Stuffed Kohlrabi

*Gefüllte Kohlrabi*

*To serve 4*

4	kohlrabi, peeled	4
	salt	
2	bread rolls, soaked in milk, squeezed and mashed	2
75 g	butter	2½ oz
1	egg yolk, lightly beaten	1
1 tbsp	chopped chives	1 tbsp
¼ litre	soured cream	8 fl oz
	pepper	
2 tbsp	breadcrumbs fried in butter	2 tbsp

*Sauce*

30 g	butter	1 oz
2 tbsp	flour	2 tbsp
35 cl	vegetable stock or reserved kohlrabi cooking liquid	12 fl oz

Put the kohlrabi in slightly salted boiling water and cook for about 30 minutes, or until done.

Meanwhile, fry the mashed bread in 30 g (1 oz) of the butter until lightly coloured, then add the egg yolk, chives, 2 tablespoons of the soured cream and salt and pepper. Drain the kohlrabi, reserving 35 cl (12 fl oz) of the cooking liquid if you are using this for the sauce.

Make a thin sauce with the butter, flour and the cooking liquid. Hollow out each kohlrabi, chop the scooped out vegetable and stir it into the bread mixture. Fill the kohlrabi with the mixture and put them in a buttered ovenproof dish. Sprinkle with the remaining butter, melted, and the breadcrumbs fried in butter. Pour the remaining cream over the kohlrabi. Put the dish in an oven preheated to 220°C (425°F or Mark 7), and bake for about 10 minutes. Serve with the sauce.

ELEK MAGYAR  
KOCHBUCH FÜR FEINSCHMECKER