



Foxconn introduces nations



“ POLAND ”

Taste the traditional Polish bigos or szarlotka!

BIGOS

Ingredients:

1 kg sauerkraut
7 pieces of allspice
5 bay leaves
1 kg fresh white cabbage
dried mushrooms
1 kg pork shoulder
400 g thin sausage
100 g of smoked bacon
2 onions
1x tomato puree
salt, pepper, marjoram



instructions: Soak the mushrooms. Cut the sauerkraut, put it in a pot, pour enough water to cover it, add allspices and a bay leaves. Cook on low heat. Rinse the meat, dry it, cut it into cubes, fry it in hot lard, add it to the cabbage and cook it until soft. Cut the white cabbage, put it in another pot, chop the pre-soaked mushrooms and add them too. Cover with water and cook for about 30 to 40 minutes. When the meat is soft, mix the contents of both pots. Fry diced onion in fat and add chopped bacon. Add thinly diced sausage, fried onions with bacon and tomato puree to the cabbage. Season to taste with pepper, marjoram and salt as needed. Cook everything together over low heat until the flavors combine. The next day, if possible, cook again for half an hour, the bigos will be even tastier..

SZARLOTKA

Ingredients:

Dough
4 cups of flour
 $\frac{3}{4}$ cup / 170 g cold butter
2 tablespoons of white vinegar
4 teaspoons of baking powder
4 egg yolks
4 spoons of sour cream

Other

2 kg of apples
2 tablespoons of potato starch
1 teaspoon of cinnamon
4 egg whites
1 cup of sugar



instructions: Peel the apples. Grease the baking sheet with oil or put baking paper inside. Preheat the oven to 200 °C. Mix all the ingredients for the dough together. Place $\frac{3}{4}$ of the dough on the baking sheet and put it in a fridge just like the rest of the dough. Grate the apples and then squeeze out the excess juice. Mix the grated apples with potato starch and cinnamon. Beat the egg whites with a little salt and sugar. Mix the apples with half of the beaten egg whites and put them on the dough. Then cover them with the other half of the beaten egg whites. Finally, cover the cake with the remaining $\frac{1}{4}$ of the dough. We can either roll it out or grate on top. Bake for approximately 60 minutes.

Bon appetit



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