



CREAM SAVOY CABBAGE WITH BACON

QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Acid stable and does not curdle



15



easy

INGREDIENTS FOR 4 PORTIONS

100 g	QimiQ Cream Base
50 g	Onion(s), brunoise
2 g	Garlic, finely chopped
50 g	Streaky bacon, brunoise
250 g	Savoy cabbage, diced
50 ml	White wine
50 ml	Vegetable stock
	Salt and pepper
	Ground nutmeg, grated
	Caraway seed powder

METHOD

1. Fry the onion, garlic and bacon until soft. Add the cabbage and sauté lightly for a short time.
2. Douse with the white wine and vegetable stock. Season well. Cover and simmer for approx. 10 minutes.
3. Finish with the QimiQ Sauce Base, season to taste and serve.