



# CREAM SAVOY CABBAGE



## QimiQ BENEFITS

- Quick and easy preparation
- Full creamy taste with less fat and cholesterol
- Enhances the natural taste of added ingredients
- Problem-free reheating possible



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easy

## INGREDIENTS FOR 4 PORTIONS

<b>50 g</b>	Onion(s), brunoise
<b>2 g</b>	Garlic, finely chopped
<b>10 g</b>	Butter
<b>250 g</b>	Savoy cabbage, diced
<b>50 ml</b>	Vegetable stock
<b>50 ml</b>	White wine
	Salt and pepper
	Ground nutmeg, grated
	Caraway seed powder
<b>125 g</b>	QimiQ Classic, chilled

## METHOD

1. Fry the onion and garlic in butter 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 cold QimiQ Classic, season to taste and serve.