



STUFFED CABBAGE LEAVES



QimiQ BENEFITS

- Problem-free reheating possible
- Fillings remain moist for longer
- Creamy indulgent taste with less fat



25



easy

INGREDIENTS FOR 4 PORTIONS

4 large [große] White cabbage leaves [5 g each]

FOR THE FILLING

125 g	QimiQ Cream Base
0.5	Onion(s), finely chopped
1 tsp	Olive oil
250 g	White cabbage, finely sliced
400 g	Potatoes, cooked in their skins, grated
100 g	Apple(s), grated
3 tbsp	Instant mashed potato flakes
200 g	Ham, diced
	Cumin
	Marjoram
	Salt and pepper
1 tbsp	Flat-leaf parsley, finely chopped
250 ml	Vegetable stock

METHOD

1. Preheat the oven to 200° C (conventional). Blanche the cabbage leaves in salted water.
2. For the filling, fry the onions in oil until soft. Add the chopped cabbage and some vegetable stock if necessary and continue to cook until soft and the stock has evaporated. Allow to cool.
3. Add the QimiQ Sauce Base to the cooked cabbage, potato, apple, potato flakes, ham, seasoning and parsley and mix well.
4. Spread the filling onto the blanched cabbage leaves. Roll into roulades and place into a greased oven proof dish. Pour the vegetable stock over the roulades and bake in the hot oven for approx. 30 minutes.