SWISS CABBAGE ROLLS

QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Problem-free reheating possible

🕐 15   🔥 easy

INGREDIENTS FOR 4 PORTIONS

12	White cabbage leaves [5 g each]

FÜR DIE FÜLLUNG

250 g	QimiQ Classic, unchilled
120 g	Streaky smoked bacon
1	Onion(s), finely chopped
600 g	Veal sausage meat
200 ml	Milk
60 g	Emmenthal cheese, grated
	Salt and pepper

METHOD

1. Preheat the oven to 200 °C (conventional oven).
2. Cook the cabbage leaves in salt water until tender to the bite and put to one side.
3. For the filling: fry the bacon and onion. Add to the veal sausage meat and mix well.
4. Spread onto the cold cabbage leaves and roll tightly. Lay in a greased oven proof dish.
5. Whisk the unchilled QimiQ Classic smooth. Add the milk and cheese, season to taste and pour evently over the cabbage rolls.
6. Bake for approx. 40 minutes until golden brown.