SWISS CABBAGE ROLLS

QimiQ BENEFITS

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

🕐 15

🔥 easy

INGREDIENTS FOR 10 PORTIONS

625 g	QimiQ Classic, unchilled
30	White cabbage leaves [5 g each]
300 g	Streaky smoked bacon
375 g	Onion(s), finely chopped
1500 g	Veal sausage meat
500 ml	Milk
150 g	Emmenthal cheese, grated
	Salt and pepper

METHOD

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