



# STUFFED PRETZEL ROULADE WITH CREAMY CABBAGE



## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Acid, heat and alcohol stable



25



medium

## INGREDIENTS FOR 10 PORTIONS

### FOR THE PRETZEL ROULADE

<b>600 g</b>	Soft pretzels, diced
<b>5</b>	Egg(s)
	Salt and pepper
	Ground nutmeg
<b>150 g</b>	Onion(s), finely chopped
<b>50 g</b>	Butter
<b>200 ml</b>	Milk
	Bread crumbs (optional)

### FOR THE FILLING

<b>125 g</b>	QimiQ Classic, unchilled
<b>150 g</b>	Cream cheese
<b>10 g</b>	Corn flour / starch
<b>2</b>	Egg white(s)
<b>300 g</b>	Hard cheese min. 45 % fat, grated
<b>200 g</b>	Leek, finely sliced
<b>30 g</b>	Butter
	Salt and pepper

### FOR THE CREAMY CABBAGE

<b>50 g</b>	Sugar
<b>50 g</b>	Butter
<b>200 g</b>	Onion(s), finely chopped
<b>800 g</b>	White cabbage, finely shredded
<b>2</b>	Bay leaves
	Thyme, finely chopped
	Rosemary, finely chopped
	Juniper berries
<b>50 g</b>	Garlic, finely chopped
<b>50 ml</b>	White wine vinegar
<b>200 ml</b>	Vegetable stock
<b>200 ml</b>	White wine
<b>125 g</b>	QimiQ Classic, chilled
	Salt and pepper

## METHOD

1. For the roulade, add the eggs and seasoning to the diced pretzel and mix well.
2. Fry the onion in butter, douse with the milk, pour over the pretzel mixture and mix well.
3. For the filling, whisk QimiQ Classic smooth. Add the cream cheese, corn flour, egg white and cheese and mix well.
4. Fry the leek in butter and allow to cool. Add to the QimiQ mixture and season to taste with salt and pepper.
5. Roll the roulade mixture thinly on a sheet of cling film. Spread with the leek mixture and roll up. Wrap in tin foil, place in boiling water, reduce the temperature and allow to draw for 30-40 minutes.

6. For the creamy cabbage, caramelise the sugar in butter. Add the onion and cabbage and sauté for a few minutes. Add the herbs and seasoning and douse with vinegar.
7. Add the vegetable stock and white wine, cover and continue to cook until the cabbage is tender to the bite.
8. Finish with the cold QimiQ and season to taste with salt and pepper.