



CREAM SAVOY CABBAGE



QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Acid stable and does not curdle
- Full taste with less fat content



15



easy

INGREDIENTS FOR 4 PORTIONS

| | |
|--------------|------------------------|
| 100 g | QimiQ Cream Base |
| 50 g | Onion(s), brunoise |
| 2 g | Garlic, finely chopped |
| 10 g | Butter |
| 250 g | Savoy cabbage, diced |
| 50 ml | White wine |
| 50 ml | Clear vegetable stock |
| | Salt and pepper |
| | Ground nutmeg, grated |
| | Caraway seed powder |

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.
3. Finish with the QimiQ Sauce Base, season to taste and serve.