SWISS CABBAGE ROLLS

QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- No additional binding neccessary
- Problem-free reheating possible
- Full creamy taste with less fat and cholesterol

🕐 15   🔥 easy

INGREDIENTS FOR 4 PORTIONS

400 g	QimiQ Cream Base, unchilled
12	White cabbage leaves [5 g each]
120 g	Streaky smoked bacon
1	Onion(s), finely chopped
600 g	Veal sausage meat
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. Add the cheese to the QimiQ Sauce Base, season to taste and pour over the cabbage rolls.
6. Bake for approx. 40 minutes until golden brown.