



# CREAM SAVOY CABBAGE WITH BACON

## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Acid stable and does not curdle



15



easy

## INGREDIENTS FOR 4 PORTIONS

<b>100 g</b>	QimiQ Sauce Base
<b>50 g</b>	Onion(s), brunoise
<b>2 g</b>	Garlic, finely chopped
<b>50 g</b>	Streaky bacon, brunoise
<b>250 g</b>	Savoy cabbage, diced
<b>50 ml</b>	White wine
<b>50 ml</b>	Vegetable stock
	Salt and pepper
	Nutmeg, grated
	Caraway seed powder

## METHOD

1. Fry the onion, garlic and bacon until soft. Add the cabbage and sauté lightly for a short time.
2. Douse with the white wine and vegetable stock. Season well. Cover and simmer for approx. 10 minutes.
3. Finish with the QimiQ Sauce Base, season to taste and serve.