



CREAM SAVOY CABBAGE



QimiQ BENEFITS

- Quick and simple preparation
- Full creamy taste with less fat and cholesterol
- Enhances the natural taste of added ingredients
- Problem-free reheating possible



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easy

INGREDIENTS FOR 4 PORTIONS

50 g	Onion(s), brunoise
2 g	Garlic, finely chopped
10 g	Butter
250 g	Savoy cabbage, diced
50 ml	Vegetable stock
50 ml	White wine
	Salt and pepper
	Nutmeg, grated
	Caraway seed powder
125 g	QimiQ Classic, chilled

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. Season well. Cover and simmer for approx. 10 minutes.
3. Finish with the cold QimiQ Classic, season to taste and serve.