



# STUFFED CABBAGE LEAVES



## QimiQ BENEFITS

- Problem-free reheating possible
- Fillings remain moist for longer
- Creamy indulgent taste with less fat



25



easy

## INGREDIENTS FOR 4 PORTIONS

**4 large** White cabbage leaves [5 g each]

### FOR THE FILLING

**125 g** QimiQ Sauce Base

**0.5** Onion(s), finely chopped

**1 tsp** Olive oil

**250 g** White cabbage, finely sliced

**400 g** Potatoes, cooked in their skins, grated

**100 g** Apple(s), grated

**3 tbsp** Instant mashed potato flakes

**200 g** Ham, diced

Caraway seeds

Marjoram

Salt and pepper

**1 tbsp** Parsley, finely chopped

**250 ml** Vegetable stock

## METHOD

1. Preheat the oven to 390° F (conventional). Blanche the cabbage leaves in salted water.
2. For the filling, fry the onions in oil until soft. Add the chopped cabbage and some vegetable stock if necessary and continue to cook until the cabbage is soft and the stock has evaporated. Allow to cool.
3. Add the QimiQ Sauce Base to the cooked cabbage, potato, apple, potato flakes, ham, seasoning and parsley and mix well.
4. Spread the filling onto the blanched cabbage leaves. Roll into roulades and place into a greased oven proof dish. Pour the vegetable stock over the roulades and bake in the hot oven for approx. 30 minutes.