



SWISS CABBAGE ROLLS



QimiQ BENEFITS

- Full creamy taste with less fat and cholesterol
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 4 PORTIONS

12 White cabbage leaves [5 g each]

FÜR DIE FÜLLUNG

250 g QimiQ Classic, room temperature

120 g Streaky smoked bacon

1 Onion(s), finely chopped

600 g Veal sausage meat

200 ml Milk

60 g Emmenthal cheese, grated

Salt and pepper

METHOD

1. Preheat the oven to 400 °F (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. Whisk the unchilled QimiQ Classic smooth. Add the milk and cheese, season to taste and pour evenly over the cabbage rolls.
6. Bake for approx. 40 minutes until golden brown.