



# SWISS CABBAGE ROLLS



## QimiQ BENEFITS

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



15



easy

## INGREDIENTS FOR 10 PORTIONS

**625 g** QimiQ Classic, room temperature

**30** White cabbage leaves [5 g each]

**300 g** Streaky smoked bacon

**375 g** Onion(s), finely chopped

**1500 g** Veal sausage meat

**500 ml** Milk

**150 g** Emmenthal cheese, grated  
Salt and pepper

## METHOD

1. Cook the cabbage leaves in salt water until tender to the bite and put to one side.
2. For the filling: fry the bacon and onion. Add to the veal sausage meat and mix well.
3. Spread onto the cold cabbage leaves and roll tightly. Lay in a greased oven proof dish.
4. Whisk the unchilled QimiQ Classic smooth. Add the milk and cheese, season to taste and pour evenly over the cabbage rolls.
5. Bake 400 °F (conventional oven) for approx. 40 minutes until golden brown.