



# STUFFED CABBAGE LEAVES



## QimiQ BENEFITS

- Quick and simple preparation
- Fillings remain moist for longer



25



easy

## INGREDIENTS FOR 10 PORTIONS

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

### FOR THE FILLING

**310 g** QimiQ Classic, room temperature

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

**3 tsp** Olive oil

**630 g** White cabbage, finely sliced

**1 kg** Potatoes, cooked in their skins, grated

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

**8 tbsp** Instant mashed potato flakes

**500 g** Ham, diced

Caraway seeds

Marjoram

Salt and pepper

**2 tbsp** Parsley, finely chopped

**620** Vegetable stock

## METHOD

1. Preheat an 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. Whisk the unchilled QimiQ Classic smooth. Add 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.