



STUFFED PRETZEL ROULADE WITH CREAMY CABBAGE



QimiQ BENEFITS

- All natural, contains no preservatives, additives or emulsifiers
- Acid, heat and alcohol stable



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE PRETZEL ROULADE

600 g	Soft pretzels, diced
5	Egg(s)
	Salt and pepper
	Nutmeg
150 g	Onion(s), finely chopped
50 g	Butter
200 ml	Milk
	Bread crumbs (optional)

FOR THE FILLING

125 g	QimiQ Classic, room temperature
150 g	Cream cheese
10 g	Corn starch
2	Egg white(s)
300 g	Hard cheese min. 45 % fat, grated
200 g	Leek, finely sliced
30 g	Butter
	Salt and pepper

FOR THE CREAMY CABBAGE

50 g	Sugar
50 g	Butter
200 g	Onion(s), finely chopped
800 g	White cabbage, finely shredded
2	Bay leaves
	Thyme, finely chopped
	Rosemary, finely chopped
	Juniper berries
50 g	Garlic, finely chopped
50 ml	White wine vinegar
200 ml	Vegetable stock
200 ml	White wine
125 g	QimiQ Classic, chilled
	Salt and pepper

METHOD

1. For the roulade, add the eggs and seasoning to the diced pretzel and mix well.
2. Fry the onion in butter. Douse with the milk, pour over the pretzel mixture and mix well.
3. For the filling, whisk QimiQ Classic smooth. Add the cream cheese, corn starch, egg white and cheese and mix well.
4. Fry the leek in butter and allow to cool. Add to the QimiQ mixture and season to taste with salt and pepper.
5. Roll the roulade mixture thinly on a sheet of cling film. Spread with the leek mixture and roll up. Wrap in tin foil, place in boiling water, reduce the temperature and allow to draw for 30-40 minutes.

6. For the creamy cabbage, caramelise the sugar in butter. Add the onion and cabbage and sauté for a few minutes. Add the herbs and seasoning and douse with vinegar.
7. Add the vegetable stock and white wine, cover and continue to cook until the cabbage is tender to the bite.
8. Finish with the cold QimiQ and season to taste with salt and pepper.