



# CREAM SAVOY CABBAGE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Acid stable and does not curdle
- Full taste with less fat content



15



easy

## INGREDIENTS FOR 4 PORTIONS

**100 g** QimiQ Sauce Base

**50 g** Onion(s), brunoise

**2 g** Garlic, finely chopped

**10 g** Butter

**250 g** Savoy cabbage, diced

**50 ml** White wine

**50 ml** Clear vegetable stock

Salt and pepper

Nutmeg, grated

Caraway seed powder

## METHOD

1. Fry the onion and garlic in butter until soft. Add the cabbage and sauté lightly for a short time.
2. Douse with the white wine and vegetable stock.
3. Finish with the QimiQ Sauce Base, season to taste and serve.