



# SWISS CABBAGE ROLLS



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- No additional binding necessary
- Problem-free reheating possible
- Full creamy taste with less fat and cholesterol



15



easy

## INGREDIENTS FOR 4 PORTIONS

**400 g** QimiQ Sauce Base, room temperature

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

**120 g** Streaky smoked bacon

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

**600 g** Veal sausage meat

**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. Add the cheese to the QimiQ Sauce Base, season to taste and pour over the cabbage rolls.
6. Bake for approx. 40 minutes until golden brown.