



COOKING PASSION SINCE 1877

Savoy Cabbage Roulades with Lentils



Serves: 4

INGREDIENTS

1 large savoy cabbage
300 g lentils
150 g mushrooms
150 g cooked beetroots
3 shallots
2 garlic cloves
200 ml **crème fraîche** or vegan
crème fraîche
1 bunch parsley
2 tablespoons **caraway seeds**
2 tablespoons white balsamic
vinegar
1 teaspoon sugar
Salt
Pepper

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Finely dice the shallots, mushrooms, beetroots (saving the beetroot juice) and garlic. Rinse the cabbage leaves and remove the centre ribs. Briefly braise the onions and garlic. At the same time, simmer the lentils for about 30 minutes until soft and blanch the cabbage.

As soon as the shallots have turned golden-yellow, add the mushrooms and beetroots. After about 10 minutes, add chopped parsley. Mix the lentils and vegetables thoroughly and remove from heat.

Fill the cooled cabbage leaves with the lentil-vegetable mixture and place in a medium-sized oven dish. Bake at 180°C with high-intensity added steam on shelf level 2 for about 20 minutes.

Stir the beetroot juice into the crème fraîche and use to top the savoy cabbage roulades. If desired, garnish with the remaining filling.