

**Miele**

# Roasted cabbage with onion and sourdough cream

By Michael Meredith

**30 minutes**

Preparation time

**2 hours 40 minutes**

Cooking time

**4**

Serves



## INGREDIENTS

1 small to medium white cabbage  
approximately 1.4kg  
4 medium onions, skin on  
Olive oil  
Salt to taste

### Sourdough cream

Roasted pulp of 4 onions, outside skins  
removed  
300ml reduced chicken stock  
60g sourdough, roughly chopped  
2 tbsp Dijon mustard  
50g butter  
50ml white wine vinegar  
80ml cream  
½ cup chives, finely chopped

### To serve

¼ cup olive oil  
Juice of ½ lemon  
Salt to taste

## **METHOD**

### **Roasted cabbage and onion**

Using a thin metal skewer, put a few deep holes into the cabbage and the onions.

Place on a grilling and roasting insert, set in a multi-purpose tray and drizzle some olive oil and salt over the cabbage and rub it into the cabbage. Place the whole onions around it.

Place into the oven on Moisture Plus Fan Plus at 160°C for 2 hours and 10 minutes with 3 bursts of steam, releasing each burst of steam 40 minutes apart.

Remove the onions and continue cooking the cabbage for another 30 minutes.

Turn off the oven and rest in the oven for 20 minutes.

### **Sourdough cream**

In a saucepan add onion pulp, chicken stock, cream and sourdough then bring to a light boil on medium heat, induction setting 6 and remove from heat.

Add vinegar and place into a blender and blend till smooth.

Return into the saucepan and set on low heat, induction setting 2, whisk in mustard and butter.

Check seasoning, add chives and set induction to Keep Warm setting.

### **To serve**

Combine olive oil and lemon juice.

Remove cabbage from the oven and portion into even wedges.

Season with salt and brush with olive and lemon juice.

Serve with sauce.

### **Hints and tips**

Vegetable stock can be used in replace of chicken stock for vegetarian option.