

## Cabbage Rolls



**09:35**




**This recipe is available for:**

- Convotherm 4
- Convotherm maxx pro





**Accessories:**

1/1 GN Granite enamelled tray, 60 mm deep, 3013030





PROFILE

-  Chilled 4°C
-  8 Portions
-  From Raw

**Stage 1**  
200 °C

-  Combi-steam
-  00:10 | -
-  3
-  5

**Stage 2**  
140 °C

-  Combi-steam
-  01:00 | -
-  3
-  5

RECIPE

**Ingredients**

- 1 pcs Large white cabbage
- 500 g Minced meat mixed
- 250 g Sausage meat
- 3 pcs Eggs
- 1 pinch Salt, Pepper, Nutmeg, Paprika powder noble sweet
- 30 g Breadcrumbs
- 1 pcs Onion
- 1 kg Meat Stock
- 2 tsp Cornstarch
- 1 tsp Caraway

**1. Food Preparation**

Carefully peel off the white cabbage leaves whole and cut out the stalk. And steam in the perforated Stainless steel pans until they are soft. Quench with cold water. Cut the remaining cabbage into strips. Soak breadcrumbs with a little water and squeeze. Mix with the minced meat, sausage meat, eggs, onion and spices to form a smooth mass. let cabbage leaves dry and top with about 2 tablespoons of the meat mixture. Fold in cabbage leaf left and right and roll up. Fix with a toothpick. Place the cut cabbage on the Granite enameled tray.

**2. Cooking Instruction**

Brown the cabbage rolls in the Convotherm. In the second step, pour the caraway seeds and broth and continue cooking as described. At the end of the cooking time, drain the stock and thicken with a little cornstarch and season to taste.

**3. Food Serving Instruction**

Note: Information emanating from Welbilt is given after exercise of all reasonable care and skills in its compilation, preparation and issue, but is provided without liability in its application and use. All cooking settings are guides only. Adjust cooking settings to allow for differing product weights and start temperatures. Always ensure that food save core temperature has been achieved prior to service.