



# Lamb and white cabbage stew

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            4

## Preparation

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- 1 l bouillon
- 500 g stewing lamb, diced
- 500 g potatoes
- 1 white cabbage, small
- ½ tsp cumin
- 1 bay leaf
- Salt
- Pepper

Peel the potatoes and cut into 2 cm chunks. Cut the white cabbage into 3 cm chunks. Put all the ingredients into the porcelain dish and season with salt and pepper. Put the porcelain dish on the wire shelf in the cold cooking space. Cook.

**Hot air humid 160 °C for 2 Hrs**

- ½ bunch of Parsley
- Salt
- Pepper

Finely chop the parsley. Take the stew out of the cooking space. Sprinkle with parsley, stir, then season with salt and pepper to taste.

## Accessories

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- Porcelain dish ½ GN, depth 65 mm
- Wire shelf

