



# Lamb and white cabbage stew

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制备过程 30 分钟  
烘烤的时间：烘烤时间取决于机器  
份 4  
电器 Comhair SE 自 2015 年

## Preparation

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.

在 湿热风 期间为 **160 2 小时**°C

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.

## 配件

Porcelain dish ½ GN, depth 65 mm  
Wire shelf

## 附加信息

创建时间 11.12.2019

