



# Lamb and white cabbage stew

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions                      4

## 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.

**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

Porcelain dish ½ GN, depth 65 mm  
Wire shelf

## Additional information

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