# Lamb and white cabbage stew

Recipe by V-ZUG Ltd.



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| Preparation | 30 Mins |
| Cooking time | 2 Hrs |
| Portions | 4 |
| Appliance | Combair SE from 2015 |

## 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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| Created on | 11.12.2019 |