Red cabbage

Recipe by V-ZUG Ltd.



Preparation	20 Mins
Cooking time	1 Hrs
Portions	4
Appliance	CombiSteamer V6000 Grand from 2022

Aromatic and juicy red cabbage with its finely balanced sweet and sour notes is perfect for autumn, roasts and (vegetarian) game dishes.

Ingredients

1 kg red cabbage, cut into thin strips

1 sour apples (e.g. Braeburn), coarsely grated

1 onion, finely chopped

1 tbsp unrefined sugar

1 tsp salt

150 ml strong red wine (e.g. Merlot)

100 ml vegetable bouillon

50 ml apple cider vinegar

2 tbsp cranberry jam

1 tbsp cornflour

5 juniper berries

5 allspice berries

4 cloves

1 bay leaf

1 cinnamon stick

1 tbsp butter or margarine, chopped into chunks

Some salt

Some pepper

Preparation

Put the red cabbage, apple, onion, unrefined sugar and salt into an ovenproof dish and mix together. Stir the red wine and all the ingredients up to and including the cornflour together in a measuring jug, pour over the red cabbage and mix together. Put the spices in a tea bag and add to the mix. Dot small knobs of butter over the red cabbage. Put the dish on a wire shelf in the cold cooking space and cook at 140 °C for about 1 hour using the hot air humid mode. Stir halfway through the cooking time. Take the red cabbage out of the cooking space, remove the bag with the spices and season with salt and pepper to taste.

Hot air humid 140 °C for 1 Hrs

Tips

The red wine can be replaced with 150 ml dark grape juice and 2 tbsp red wine vinegar.

Accessories

2-litre ovenproof dish

Wire shelf

Additional information

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