



Creamy Savoy Cabbage

w/ Smoked Tofu

Ingredients

1 Savoy Cabbage
1 Block of Smoked Tofu
1 Onion
1 Organic Lemon (Peel and Juice)
200ml dry vegan White Wine
1 Package of Alpro Cuisine
1 Shot of Agave-Sirup
Oliveoil
Salt, Pepper

Instructions

The Cabbage has to be quartered first. These quarters then either have to be halved lengthwise or cut crosswise depending on the size of the cabbage.

Now the cabbage has to be seared, best case in a cast-iron pan. Since these pans tend to be rather flat, the safe way to go is to prepare a second pan, just in case the cabbage gets to much.

Once the cabbage is seared, the same has to be applied to the onion (cut or diced) and the smoked Tofu. Make sure to deglaze the seared food with white wine for optimal flavour and add salt and pepper to your liking. Then leave it to simmer for about 15 minutes.

Just before the cooking is done, add the lemon peel and freshly squeezed lemon juice. Both ingredients are then added to the cabbage with a shot of agave-sirup.

If you like you can also add some lemon-thyme or rosemary, which shouldn't be added earlier than 5 minutes before the end of the cooking though.

This dish works perfectly with fresh bread or potatoes of any kind.

Bon appétit!