HENRI WILLIG
The Cheese Family
SINCE 1974

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Monday till friday 08:30 - 17:00

Chinese cabbage mash with cheese

Ingredients

- 250 gram Gouda plain, cut into mini cubes
- 1000 gram potatoes, peeled
- 100 ml of milk
- freshly ground pepper and salt
- nutmeg
- 500 gram Chinese cabbage, cut into strips
- 150 grams of smoked bacon bits
- 2 tablespoons of sunflower oil or 25 g butter
- 1 teaspoon curry powder
- 2 oranges, peeled and cut into segments
- 2 tablespoons of shaved almonds

Looking for a meal packed with flavour? Then try our Chinese cabbage mash with orange and cheese. This dish is not only delectable but also easy to prepare. Finish the Chinese cabbage mash with toasted almonds for some extra crunch. This is comfort food at its best!

Preparation

1: Boil the potatoes with a little salt for 20 minutes.
2: Then make an airy puree with milk, pepper, salt and nutmeg.
3: Meanwhile, stir-fry the Chinese cabbage strips and bacon bits in the hot oil or butter for 5 minutes. Add curry powder.
4: Halve the orange segments.
5: Spoon the cabbage, bacon bits, orange segments and cheese cubes into the mashed potatoes.
6: Toast the almonds in a hot dry frying pan until golden brown and sprinkle them over the dish before serving.

Ready to make Chinese cabbage stew with cheese?

You can play with flavours by varying with Gouda pepper cheese, herb-garlic cheese or even Young sheep cheese. And if you want to try something different, replace Chinese cabbage with pak choi. Order the required cheeses and ingredients in our webshop and prepare a delicious Chinese cabbage stew!