



Roasted Savoy Cabbage with Cheese



Ingredients

- 1 savoy cabbage
- 140 gram Henri Willig Pure Perfection Biscuit Cheese, grated
- 250 millilitre of whipped cream
- 2 tablespoon of spicy mustard
- 1 tablespoon of cornstarch
- 2 cloves of garlic, grated
- 1 teaspoon of lemon rind
- Olive oil
- Pepper and salt
- Finely chopped parsley
- Seed mix

Recipe for Savoy cabbage

This recipe for roasted savoy cabbage with creamy cheese sauce is a true explosion of flavour and a surprising way to prepare this versatile cabbage - just a little different from the classic **savoy cabbage stew**! Inspired by French and Swiss cuisine, the dish combines the flavour of roasted savoy cabbage with a rich cheese sauce based on spicy mustard, garlic and a hint of lemon. The crispy exterior of the cabbage slices contrasts wonderfully with the creamy sauce. Finished with fresh herbs and a seed mix, this dish is perfect as a side dish for a festive dinner, or as a tasty vegetarian main course. The easy preparation and deep flavours make this recipe a true favourite for cold days!

Preparation

- 1: Preheat the oven to 190°C and cover a baking tray with a sheet of aluminium foil.
- 2: Cut the savoy cabbage in two halves through the core and then cut each half into six wedges. Make sure to leave the core in each piece so the cabbage does not fall apart.
- 3: In a bowl, mix two-thirds of the grated cheese with the cornstarch.
- 4: Heat the cream in a medium saucepan and add the spicy mustard, grated garlic, lemon zest, salt and pepper. Bring this mixture gently to the boil.
- 5: Now add the cheese mixture to the hot cream little by little, keeping stirring well in between. Make sure the cheese melts completely each time before adding more. Keep whisking the sauce until it is thick and creamy. Add extra salt and pepper to taste if necessary.
- 6: Brush the savoy cabbage slices all around with half the cheese sauce, then sprinkle with an extra layer of grated cheese for a crispy topping.
- 7: Place the cabbage slices on the baking tray and roast in the oven for 15-20 minutes, until the top begins to turn golden brown. Turn the wedges over and roast the other side for another 10-15 minutes.
- 8: Heat the remaining cheese sauce over medium-high heat so that it is warm and runny again. Pour the warm cheese sauce into a shallow dish or onto a serving plate and nicely arrange the roasted cabbage slices on top. Garnish with chopped herbs and a seed mix for extra texture.



HENRI WILLIG
The Cheese Family

Henri Willig
henriwillig.com
T +31 (0) 299 65 5151
Monday till friday 08:30 - 17:00

Can I substitute savoy cabbage with another type of cabbage?

Yes, you can substitute savoy cabbage with other types of cabbage, although the taste and texture will differ slightly. **Green cabbage** or **pointed cabbage** are good alternatives, as they have a similar texture and mild flavour and also roast well in the oven. **Red cabbage** can also be used, but has a firmer texture and a slightly sweeter flavour; bear in mind that the cooking time may need to be slightly longer to achieve the same tenderness.

Tip: You can also choose a different Gouda cheese or combine different cheeses to create a more complex flavour.

This recipe was created by [Culineia](#).
