

Miele GALLERY

ON BANK

POTATO LEEK SOUP WITH BRAISED CABBAGE

INGREDIENTS

1 tbs extra virgin olive oil
1 tbs unsalted butter
1 leek, sliced
2 yellow onions
4 small potatoes
2 ltr chicken or vegetable stock
½ cup 18% cream or milk
½ tsp kosher salt
Crushed black pepper to taste



PREPARATION

Combine olive oil and butter and add leek and onions. Stir until translucent. Add potato chunks and combine until coated with oils. Add stock and pepper and cook until potatoes are soft, about 30 minutes. Add cream and mix in a blender or use an immersion blender until creamy.

BRAISED CABBAGE

4 cups cabbage
500g bacon
1 tbs balsamic
Salt and pepper

Heat bacon until the fat has rendered and is bubbling. Add cabbage. Stir until all the fat is incorporated. Turn heat down and cover the mixture for 45 minutes to 1 hour. Add balsamic at the end and stir. Turn up the heat and get the mixture a bit more brown. Put a spoonful on top of the soup when serving.