

Miele
GALLERY

ON BANK

SPEED OVEN

RED CABBAGE WITH PROSCIUTTO

INGREDIENTS

750g red cabbage
20g butter
4 tbs Balsamic vinegar
2 tsp ground ginger
50ml olive oil
4 slices of prosciutto di parma
75g walnuts, chopped



PREPARATION

Remove outer leaves of red cabbage. Shred the cabbage and put it in the glass tray and add 100ml of water, 20 gr of butter and a pinch of salt.

Cover with parchment or wax paper and put in oven. 750W for 8 minutes

Make a dressing of balsamic, ginger and olive oil together and mix into cabbage. Add salt and pepper to taste. Put paper back onto the mixed cabbage and weigh it down for 2 hours. This method will help make the cabbage flavourful and soft.

Bake the prosciutto slices on parchment uncovered for 2 minutes at 900W. If needed bake for another 30 seconds at a time until the ham is crispy.

Chop the walnuts and put them in a frying pan at medium heat until slightly browned.

Put cabbage in a serving bowl and mix in crumbled prosciutto and walnuts.

This dish can be served warm or cold