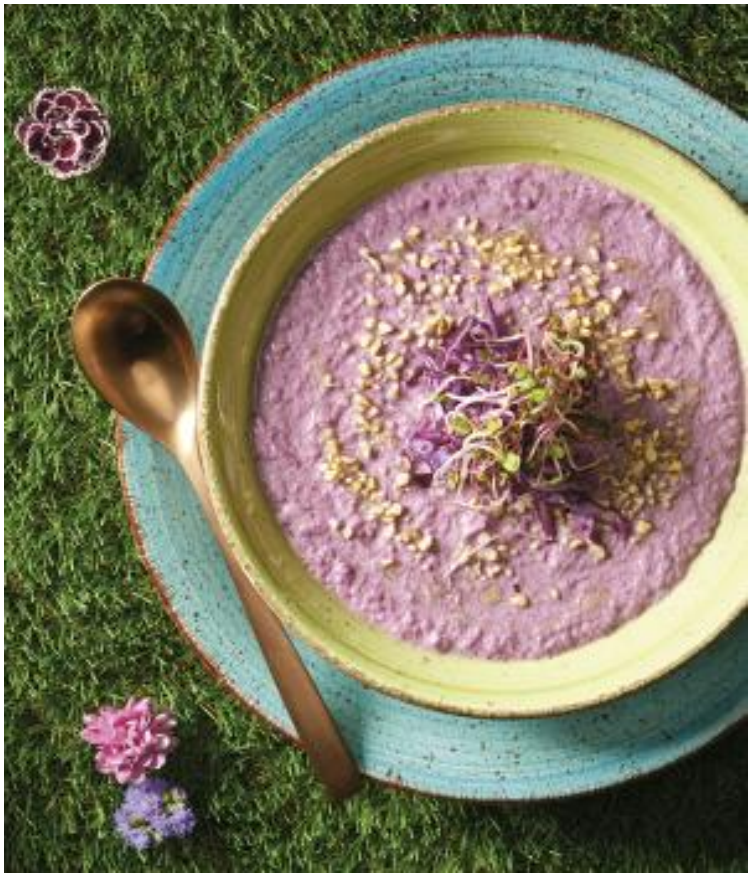
RED CABBAGE VELOUTÈ WITH HAZELNUTS



Menù Ingredients

100 g. Cavolo viola pronto (Ready-to-Serve Red Cabbage) - Z8P

q.b. Buon brodo vegetale - BC1X

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

15 g. Shallots

q.s. Black pepper

q.s. Crumbled Hazenut or Courons

q.s. (For garnish) Fresh red cabbage

Chef: Gianluca Galliera

Gluten Free

Method

Serve 1

In a small pot add the extra virgin olive oil and cook the shallots for few minutes, add the red cabbage and the vegetable broth. Let them simmer for 10 minutes. Using an immersion blender, mix it well until perfectly combined Serve the veloutè hot with some crack black pepper, extra virgin olive oil, toasted hazelnuts or croutons. Garnish with a julienne of fresh red cabbage.

Gluten Free Method

By replacing the croutons with the "gluten free" on the label, the preparation becomes Gluten Free.

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