

Spiced Savoy Cabbage with Chestnuts Recipe

Ingredients: Serves 6

25g unsalted butter
½ teaspoon cumin seeds
½ teaspoon fennel seeds
2-3 large garlic cloves, finely chopped
1 large Savoy cabbage, finely shredded
150g cooked chestnuts, sliced
salt, to taste
2 tablespoons white wine vinegar
4 tablespoons double cream
freshly milled black pepper

Method:

Melt the butter gently in a heavy-based pan and add the cumin, fennel and garlic. Cook gently until the garlic begins to brown. Add the cabbage, chestnuts and salt. Stir them around to mix thoroughly then add the vinegar. Stir over a medium-high heat, then reduce the heat and cook for 4-5 minutes until the cabbage is tender but firm. Add the double cream and plenty of freshly milled black pepper. Stir well and remove from the heat.

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