

## Cabbage pudding

4 servings

700 g white cabbage

1 tsp salt

1 pinch black pepper

1 tbsp light syrup

800 g mixed minced meat

1 yellow onion

1 egg

2 dl whipping cream

2 tbsp Japanese soy sauce

2 tbsp veal stock

0.5 tsp ground allspice

1 tsp salt

0.5 tsp black pepper

Preheat oven to 200 °C (392 °F).

Cut the cabbage into cubes, approx. 2 x 2 cm.

Sauté the cabbage until soft in batches. Season with salt and pepper. Add the syrup.

Chop the onion and sauté until soft.

Mix the minced meat, onion, egg, soy sauce, cream, veal stock, allspice, salt and black pepper.

Add 1/3 of the cabbage to the minced meat and mix.

Place 1/3 of the remaining cabbage in the bottom of a greased ovenproof dish.

Add the minced meat and cover with the remaining cabbage.

Bake in the middle of the oven for about 40 minutes.