

Red cabbage with bacon with the magimix

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10 min	10 min 40 min	10 min 40 min 50 min	10 min 40 min 50 min 1/10
10 min 40 min 50 min 1/10 11	10 min 40 min 50 min 1/10 11 5	10 min 40 min 50 min 1/10 11 5	15

10 min 40 min 50 min 1/10 11 5 15

200g of bacon
125g of white wine
20g of oil
20g of sugar
1 red cabbage
1 apple compote
1 onion
1 pinch of salt
1 clove
Pepper
Herbes de Provence

200g of bacon

Cook a simple, delicious, and fragrant sweet and savory recipe in the Thermomix :

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Peel the red cabbage, place it in the Thermomix bowl, and set it to 4 seconds on speed.

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Transfer the red cabbage to a salad bowl and set it aside.

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Peel the onion, place it in the Thermomix bowl, and set it to 7 seconds on speed 5.

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Add the oil and set it to 3 minutes at 90°C on speed 2.

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Add all the other ingredients to the red cabbage and set it to 40 minutes at 90°C on reverse function, in simmer mode.

Serve hot as an appetizer or main dish accompanied by meat (chipolatas, sausages, etc.). This sweet and savory dish can be prepared in TM31, TM5, and TM6. Enjoy. Yum ;)