



BRAISED CABBAGE with SPECK

¼ White or Red Cabbage finely shredded
2 Onions finely diced
200g Speck diced
Cracked black pepper to season

Gently sauté onions and Speck until onions translucent, then add cabbage and place lid on saucepan. Cook gently for 5 minutes (cabbage must still be firm). A little stock may be needed if there is not enough moisture in the saucepan. Season and set aside ready to serve.