

Braised green cabbage

(Can be prepared the day before)

Blanch the cabbage leaves in simmering water.

Remove the spines and cut up the leaves coarsely. In a pot sauté an onion, a shallot, carrots and a dice up a generous slice of unsmoked pancetta.

Add the cabbage and a generous glass of good white wine. Put in a few grains of juniper, coriander and cumin. Add an onion pierced with 3 cloves and grate a bit of nutmeg.

Stir everything and let braise gently on the stove.