



POINTED CABBAGE SALAD

GOMA DRESSING

Ingredients:

1 pointed cabbage
2 tbsp EldurApi 52 Sarada Mix
3 tbsp kewpie mayonnaise
3 tbsp rice vinegar
2 tbsp mirin
2 tbsp soy sauce
4 tbsp sunflower oil
Sesame oil to taste
Salt
Katsuobushi

Supplies:

Kamado
Marabu charcoal
Pizza mouth
Rotisserie spit
Bowl
Guard

For the dressing, mix the roasted sesame seeds, mayonnaise, rice vinegar, mirin and soy sauce thoroughly with a whisk.

Now add the sunflower oil little by little while beating with a whisk so that it is well absorbed.

Season the dressing at the end with a little sesame oil to taste, be careful not to use too much because the sesame oil will quickly become overpowering. At the end, sprinkle with salt to taste.

Push the spit rod through the core of the pointed cabbage and clamp it in place with the claws of the spit. Place the spit in the Kamado and start the rotisserie. Run with the bottom slide of the Kamado open so that the coals burn well. Continue until the cabbage starts to color completely from the fire. Now close the bottom slide so that the fire gently goes out. Let the cabbage turn for another half hour to further cook it.

Remove the pointed cabbage from the Kamado and remove the spit. Remove 4 of the outer leaves from the cabbage and

Kamado set up:
Spit

reserve. When the outer leaves are burned, throw them away and take the next four.

Cut the rest of the cabbage, except the hard core, into strips and mix with the dressing until all pieces of cabbage are covered with dressing. Serve the dressing-covered cabbage pieces in the outer cabbage leaves you set aside. Place the katsuobushi* on the salad and serve lukewarm.

*Katsuobushi or bonito flakes are the shavings of dried fermented tuna. If you want to remain vegetarian, you can replace the katsuobushi with Parmesan cheese.

Tip: Combine this dish with a delicious wine from HermanWines. The 'Sapientia' Verdejo 2022 - El lagar de Moha is a perfect combination for this fresh dish. In this wine you taste a lot of juicy sun-ripened fruit such as melon, pear and peach with subtle green herbs and a hint of something nutty. A wine that can be perfectly combined with vegetable dishes.