

Savoy Cabbage

By Dominique Crenn

Cabbage

- 2 ea Savoy Cabbage
- 2 ea Garlic Bulbs
- 1 ea thym
- Olive oil

Blanch in boiling and salted water for 4 minutes, then drain and roast in olive oil with garlic and thyme.

Cream sauce

- 500 g Smoked Creme Fraiche
- TT Lemon Juice
- TT black pepper
- TT Sea salt

Mix everything and season as you wish.

Sauerkraut

- Thinly sliced Savoy Cabbage
- 3% Salt
- TT Sherry Vinegar
- TT Shiro Dashi
- TT Whole Butter

On the pick, bring the cabbage, sherry, and shiro to a boil. Let all the liquid boil off. Emulsify in the butter.

Parsley Oil

- 300 g Italian Parsley Leaves
- 400 g Grapeseed Oil

Blend in a blender on high until dark green and warm to the touch, about 5 min. Cool in a bowl over an ice bath. Transfer to a cambro container and let sit overnight. Strain through a coffee filter.

Pickled Mustard Seeds

- 500 g Yellow Mustard Seeds
- 150 g Rice Vinegar
- 150 g Sherry Vinegar
- 100 g Sugar
- 15 g Salt

Blanch the mustard seeds in water until the desired texture and the bitter taste is gone, about 10 times. Add the seeds and seasoning to a pot. Bring to a boil and simmer until the mixture is reduced by half. There should still be a small amount of liquid. Chill.

