



Balsamic and Rosemary Braise White Cabbage

For 4 persons

Cooking time: When temperature reaches 90°

Ingredients :

- 800g Sliced White Cabbage
- 3 Garlic Cloves
- 1 Tablespoon of Chopped Rosemary
- 3 Teaspoons of Balsamic Vinegar
- 2 Teaspoons of Olive Oil
- Salt And Pepper

Preparation :

Put all the ingredients in a 3l *CromoTanium* pot and close the lid. Put the *CromoTanium* pot on medium heat. When temperature reaches 40°C, put temperature on medium/low. Keep cooking till the temperature reaches 90°C. Serve with pork or a meat of your choice.