

May turnips on cabbage cream with dandelion

Total time **60 mins** 14 mins preparation time 46 mins cooking time

INGREDIENTS

10 portion(s)

For the paprika oil:

- 200 ml** olive oil
- 30 g** paprika, smoked
- 30 g** garlic, pressed
- 20 g** ginger, peeled, roughly diced

For the pointed cabbage cream:

- 50 ml** vegetable oil
- 500 g** pointed cabbage, green, finely sliced
- 200 g** celery, finely diced
- 200 g** shallots, finely sliced
- 10 g** juniper berries
- 1.5 litre** vegetable stock
- 20 g** salt
- 50 g** parsley, with stalks

For the May turnips:

- 1 kg** May turnips, peeled, quartered
- 50 ml** olive oil
- 200 ml** vegetable stock
- 200 ml** [Kikkoman Gluten free Sushi Sauce](#)

For the croutons:

- 500 g** rustic bread, roughly torn
- 100 ml** vegetable oil
- Salt

Also:

- 200 g** dandelion leaves, mixed
- 200 g** May turnips, thinly sliced
- 20 ml** [Kikkoman Seasoning for Sushi Rice \(300ml\)](#)

PREPARATION

Step 1

For the paprika oil, gently fry the garlic, ginger and paprika in a pan with a little oil for 3–4 minutes. Add the remaining oil and heat to approx. 100 °C. Leave to cool, then pass through a very fine sieve or muslin cloth.

Step 2

For the pointed cabbage cream, sweat the cabbage, celery, shallots and juniper berries in the oil in a pan for 4–5 minutes without colouring. Add the stock and salt, cover and cook for about 20 minutes until very soft. Process with the parsley in a blender to a very smooth cream, then pass through a fine sieve.

Step 3

For the May turnips, heat the oil in a pan and sweat the turnips for 2–3 minutes. Deglaze with the stock and cook for about 10 minutes until al dente. Coat with the Kikkoman Sushi Sauce.

Step 4

For the croutons, heat the oil in a pan to 160 °C and fry the bread for 3–4 minutes until crisp, tossing occasionally. Season with salt.

Step 5

To serve, briefly marinate the sliced May turnips with the Kikkoman Seasoning for Sushi Rice. Spoon the pointed cabbage cream and paprika oil onto plates. Arrange both turnip preparations and the

croutons on top. Serve garnished with the dandelion and a drizzle of Kikkoman Seasoning for Sushi Rice.