

Festive cabbage gratin

Total time **30 mins** 30 mins preparation time

Nutritional facts (per portion):
1708 kJ / 408 kcal

Fat: **21 g** Protein: **15.6 g**
Carbohydrates: **28 g**

INGREDIENTS

4 portion(s)

1 small cauliflower
1 broccoli head
1 turnip
400 g potatoes
300 ml milk
6 tbsp [Kikkoman Naturally Brewed Soy Sauce](#)
Freshly ground pepper
1.5 pinch of ground nutmeg
1 pinch of ground caraway seeds
200 g blue cheese (e.g. gorgonzola, cambozola, Roquefort)

For the topping:
100 g walnuts
50 g brown sugar
Pith of 1 vanilla pod

PREPARATION

Step 1

Wash the cauliflower and broccoli and remove the fleurettes. Peel the turnip and potatoes, wash them, cut the turnip into sticks and the potatoes into slices. Bring the milk, soy sauce, pepper, nutmeg and caraway seeds to the boil, add the vegetables and potatoes and pre-cook for around 10 minutes. Put the vegetable and potato mixture in a gratin dish (approx. 21 x 32 cm). Crumble the cheese, sprinkle on top and cook in a pre-heated oven at 200°C (gas mark 4, convection oven 160°C) for approx. 20-30 minutes. Chop the nuts. Melt the sugar in a pan, add the nuts and vanilla pith, caramelize, place on baking paper and leave to cool. Sprinkle the nuts on top and serve.