KIKKOMAN

Creamy red cabbage soup

Total time **40 mins** **10 mins** preparation time **30 mins** cooking time

Nutritional facts (per portion):
3,230 kJ / 772 kcal

Fat: **32 g** Protein: **13 g**
Carbohydrates: **41 g**

INGREDIENTS

2 portion(s)

400 g	red cabbage
300 g	potatoes
1	red onion
2	garlic cloves
1 tbsp	butter
1 tbsp	olive oil
2 tbsp	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
1 l	vegetable stock
1 tsp	black pepper
1 tsp	cider vinegar
100 ml	whipped cream
30 g	nuts (e.g. pistachios, cashews or pecans)
0.5 tsp	pink peppercorns
1 tbsp	chopped dill

PREPARATION

Step 1

400 g red cabbage - **300 g** potatoes - **1** red onion - **2** garlic cloves
Chop the cabbage. Peel and dice the potatoes. Finely chop the onion and garlic.

Step 2

1 tbsp butter - **1 tbsp** olive oil - **2 tbsp** Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon - **1 l** vegetable stock
Heat the butter and olive oil in a thick-bottomed pan. Add the onion, garlic, cabbage and potatoes. Fry for 3 minutes, stirring frequently. Add the Kikkoman Ponzu Lemon and stir. Pour in the vegetable stock, cover and cook for about 30 minutes until the vegetables are soft.

Step 3

1 tsp black pepper - **1 tsp** cider vinegar - **100 ml** whipped cream - **30 g** nuts (e.g. pistachios, cashews or pecans) - **0.5 tsp** pink peppercorns - **1 tbsp** chopped dill
Purée the soup until smooth. Stir in the black pepper, cider vinegar and 70 ml of the whipped cream. Pour the soup into bowls. Chop the nuts, crush the peppercorns, and use to garnish with the remaining cream and dill.