Red cabbage steaks with goat's cheese

Ingredients for 6 people

1 red cabbage
1 apple
150 g soft goat's cheese roll
70 g walnuts
70 g dried cranberries
2 sprigs of rosemary
5 tbsp balsamic vinegar
5 tbsp olive oil
2 tbsp maple syrup
1 tbsp mustard
Salt and pepper

Preheat the oven to 180 °C (conventional oven). Wash and dry the red cabbage, remove the outer leaves and stalk and cut the cabbage into slices approx. 1.5 cm thick. Place them on a baking tray lined with baking paper.

For the marinade, mix together the balsamic vinegar, olive oil, maple syrup and mustard. Season with salt and pepper and spread over the red cabbage steaks. Keep the rest of the marinade. Now bake the red cabbage steaks for about 20 minutes.

In the meantime, wash the apple, remove the seeds and cut into thin slices. Cut the goat's cheese into thin slices. Roughly chop the walnuts. Wash the rosemary, shake dry, pluck the needles and chop finely.

After 20 minutes, place the apple slices and goat cheese on the red cabbage steaks, add the walnuts, rosemary and cranberries and season again with salt and pepper. Bake the red cabbage steaks for another 15–20 minutes.

Finally, drizzle the remaining marinade over the steaks and serve.

Bon appétit!