



Chinese cabbage mash with cheese



Ingredients

- 250 gram Gouda plain, cut into mini cubes
- 1000 gram potatoes, peeled
- 100 ml of milk
- freshly ground pepper and salt
- nutmeg
- 500 gram Chinese cabbage, cut into strips
- 150 grams of smoked bacon bits
- 2 tablespoons of sunflower oil or 25 g butter
- 1 teaspoon curry powder
- 2 oranges, peeled and cut into segments
- 2 tablespoons of shaved almonds

Preparation

Boil the potatoes with a little salt for 20 minutes. Then make an airy puree with milk, salt, pepper and nutmeg. Meanwhile, stir-fry the Chinese cabbage strips and bacon cubes in hot oil or butter for 5 minutes. Add curry powder. Halve the orange segments. Stir the cabbage, bacon cubes, orange segments and cheese cubes into the mashed potatoes. Toast the almonds in a hot dry frying pan until golden brown and sprinkle them over the dish before serving.

TIPS Gouda plain can be replaced by Gouda herb-garlic cheese or Young sheep's cheese. Instead of Chinese cabbage, try pak choi.