



Grilled red cabbage, apples and salami crisps *à la plancha*

(Summer /BBQ)



SERVINGS: 8 TO 10



PREPARATION TIME: 15 MINUTES



COOKING TIME: 22 MINUTES

Ingredients

- 30 mL (2 tablespoons) olive oil
- 1 garlic clove, chopped
- 1 head of red cabbage, chopped into 1 cm-thick pieces
- 45 mL (3 tablespoons) honey
- 5 mL (1 teaspoons) caraway seeds
- Salt and ground pepper
- 375 mL (1½ cups) your favourite cheese, grated
- 2 Sunrise apples unpeeled and sliced

SALAMI CRISPS

- 0.4 lb (200 g) finely chopped salami

Directions

- 1 Preheat the BBQ to 400°F.
- 2 Combine the oil and garlic clove. Brush the slices of cabbage with the oil mixture and place them on the grill.
- 3 Drizzle with honey, add salt and pepper
- 4 Grill for 5 minutes on each side or until the cabbage is well grilled.
- 5 In the meantime, in a large and very hot saucepan over high heat, roast the salami for 5 minutes or until very crispy and set aside.
- 6 Once well roasted, place the cabbage slices on a tray on the BBQ, sprinkle with grated cheese and cook for 2 more minutes with the BBQ top closed (Make sure the baking tray can easily be placed on the BBQ grill).
- 7 Remove from BBQ, garnish with apple strips and salami crisps.
- 8 Place the board directly in the centre of the table and serve with bread.