

## BRAISED CABBAGE AND PEAS

### Ingredients

- 20g butter
- ¼ onion
- ¼ cabbage - either Savoy or Sweetheart (pointed) cabbage
- 75g frozen peas or petit pois
- 50ml white wine
- 1 teaspoon dried dill or tarragon

### Method

- Melt the butter in a frying pan
- Thinly slice the onion and add to the pan and gently cook until softened but not browned
- Thinly slice the cabbage and add to the onions
- Add the peas, the wine and the herbs
- Cook, turning frequently, for 5 minutes
- Serve and enjoy



## PEAR STRUDEL

### Ingredients

- ¼ cup raisins
- 4 tablespoons unsalted butter, divided
- 3 large pears, peeled, cored and diced
- ¼ cup brown sugar
- ½ teaspoon ground cinnamon
- ¼ teaspoon ground nutmeg
- 6 sheets filo pastry



### Method

- Place raisins in small bowl, cover with very warm tap water. Let stand 5 minutes to plump, then drain.
- Meanwhile, in large skillet, heat 2 tablespoons butter over medium heat.
- Add pears, brown sugar, cinnamon, nutmeg and plumped raisins. Cook 8 to 10 minutes or until pears are very tender and almost all liquid is evaporated, stirring occasionally.
- Spread mixture on small rimmed baking pan or plate and place in refrigerator 15 minutes to cool (this step can be done up to 2 days in advance).
- Preheat oven to 400 degrees F.
- Melt remaining 2 tablespoons butter in microwave.
- Place a stack of 3 filo sheets on parchment paper on work surface.
- Make a second stack of 3 filo sheets and place it so it overlaps the first stack by about an inch.
- Pile the cooled pear filling along one of the long sides of filo dough.
- Roll up like a swiss roll and transfer the parchment with strudel to rimmed baking pan.
- Brush strudel with melted butter.
- Score the pastry into 1-inch portions using a serrated knife, but do not cut completely through the strudel. Bake 20 minutes or until golden brown.

## ACCOMPANYING WINES

### Casa Natal Albariño

Pair with the mackerel Pâte

### Gauchezc Estate Malbec

Pair with the spicy beef casserole and Aubergine bake

### La Bastide Saint Dominique

Réserve Muscat de Beaumes de Venise

Pair with the Pear Strudel

