

## Miele

# Caramelised witlof

By Maggie Beer

5 minutes

Preparation time

15 minutes

Cooking time

4 servings

Serves

### **INGREDIENTS**

4 small to medium witlof, red or white 250 ml (1 cup) Maggie Beer Chicken Stock

1 tbsp cream

Salt flakes and pepper, to taste

4 tbsp butter

1 tbsp Maggie Beer Extra Virgin

Olive Oil

#### **Miele Accessories**

Steam tray

#### **METHOD**

- 1. Split the witlof in half lengthwise leaving the core intact and arrange in a perforated steam tray and steam at 100°C for 5 minutes.
- 2. Bring the stock to the boil in a wide saucepan over high heat, Induction setting 8, simmer until reduced by a half, add the cream, season to taste.
- 3. Add 2 tbsp of butter and swirl gently to combine.
- 4. Add the witlof halves to the sauce and cook for 5 minutes on low to medium heat, Induction setting 4, turning 2-3 times to ensure the flavours are absorbed. Remove witlof from the pan and wipe clean.
- 5. Add the remaining butter back to the pan and bring to nut brown on medium-high heat, Induction setting 6, add the olive oil to stop burning.
- 6. Add the witlof to the brown butter, cut side down, 3-4 at a time, and continue to cook on medium to high heat, Induction setting 6, until the face of the witlof is evenly caramelised, approximately 5 minutes.
- 7. Remove from the brown butter and arrange on a warm serving plate. Serve warm drizzled with the remaining sauce from the pan.

#### **Notes**

- If the witlof is larger, extend the steaming step by 2-3 minutes to ensure the witlof has cooked through, this will keep the colour in the leaves even.
- Baby cos can be substituted for witlof.
- The caramelised witlof halves can be charred on the griddle plate for extra flavour.