

# Pointed cabbage with cream cheese and mustard sauce



## Ingredients for 2 people

2 BEHR'S steamed pointed cabbage  
150 g dried apricots  
60 g walnuts

For the sauce:  
160 g cream cheese  
6 tbsp milk  
3 tsp Dijon mustard  
2 tbsp maple syrup  
Salt and pepper

Prepare the BEHR'S Dampfgenuss pointed cabbage in the microwave according to the instructions on the packet. In the meantime, cut the dried apricots into small pieces and roughly chop the walnuts.

To make the cream cheese and mustard sauce, mix the cream cheese with the milk, Dijon mustard and maple syrup. Season the sauce with salt and pepper.

Halve the pointed cabbage and arrange on two plates. Top with cream cheese and mustard sauce, dried apricots and walnuts.

Bon appétit!

**Tip:** If you want to enjoy the sauce warm, heat it up briefly in the microwave.