



## Roasted sugarloaf cabbage with seaweed butter



Serves 4

Recipe by Analiese Gregory



30 minutes

### INGREDIENTS

- ½ sugarloaf cabbage
- 150 g cultured unsalted butter, softened
- 60 g seaweed jam (I make this but you could buy one from a Japanese supermarket)
- 40 g doenjang
- Water, if needed
- 50 ml neutral oil
- Salt and pepper

### NOTES

If your seaweed butter separates, you can bring it back together simply by adding a small amount of water and whisking while it is on the heat.

### DIRECTIONS

1. Preheat oven to 180°C (conventional).
2. Mix the softened butter, doenjang and seaweed jam together, tasting for seasoning.
3. Cut the cabbage into two pieces, each a quarter of the whole cabbage.
4. Heat oil in a heavy-based pan or Dutch oven.
5. Season cabbage well and fry on all cut surfaces until golden brown.
6. Place in the oven and cook until cabbage is tender in the centre, using a skewer to test.
7. Once tender, Place on a platter for serving.
8. In a small pot, melt the seaweed butter
9. Pour butter all over the cabbage, including in between the leaves and enjoy.



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