

Creamy Savoy Cabbage with Carrots

1 large Savoy cabbage

large carrot

4 tbsp butter

4 tbsp cream

pinch of nutmeg

Pull off any tough outer leaves from the cabbage and discard. Cut in half, then remove the hard inner core. Rinse the leaves, then shred as finely as you can. Cut the carrots into fine, thin strips or grate in the food processor. Bring a pan of water to the boil and add the cabbage and carrots. Boil for 6 mins until just tender, then drain. Return to the hot pan and add the butter and cream. Season with pepper, and salt if you like, add the nutmeg and stir well to coat. Pile into a serving dish and serve immediately

Adapted from bbcgoodfood.com