

# CHARGRILLED HISPI CABBAGE WITH MARMITE BUTTER

SERVED WITH

## TRIBUTE

PALE ALE



*Recipes  
from  
Jack Stein*

# CHARGRILLED HISPI CABBAGE WITH MARMITE BUTTER *Serves 4*

This subtly-flavoured dish is a delight when paired with the irresistible orange and grapefruit notes of Tribute pale ale. This dish goes down a treat with a bottle of Tribute - our light and zesty, easy-drinking pale ale is a great pairing with fish dishes.



## INGREDIENTS

- 2 hispi cabbages, quartered.
- 50g soft, unsalted butter.
- Tsp soy sauce.
- Tsp Marmite.
- Juice of half a lemon.
- 2 tbsp olive oil.
- Good pinch of sea salt.
- Tbsp finely chopped chives.
- Tbsp crispy onions.

## METHOD

- Oil the cabbages and season with sea salt.
- Make the Marmite butter by combining the butter, Marmite, soy sauce, and lemon juice. Mix together, then divide into four portions.
- Char the cabbage on each cut side until well charred, almost blackened.
- Add the Marmite butter to each and allow to melt.
- Arrange on the plate and garnish with chopped chives and crispy onions.

