

Purple Heaven

Matrix Code: **COOKBOOK.29** for StartOver.xyz game. (Revised 8 August 2025 by Clinton)

A robust and surprisingly tasty stir-fry of purple cabbage, onions, dry raisins, and spicy mustard, served over rice with crumbled fresh cheese.

This recipe serves 5 persons.

Prepare rice, approximaely 40 grams pers person, double the volume of water as rice. No salt. Takes approximately 12-15 minutes boiling. Do not burn. Leave the lid on the pot.

INGREDIENTS

40 grams dry rice per person

1 large purple cabbage, sliced 1 centimeter wide, then in 5 centimeter pieces.

3 large or 5 small yellow onions, sliced 7 millimeters thick and chopped medium fine.

Olive oil to fry

½ teaspoon Salt and/or Soy Sauce

½ cup (60 grams) dark raisins

5 heaping tablespoons Maille brand Dijon Mustard

500 grams fresh white cheese to crumble over

INSTRUCTIONS

Sauté onions until half cooked then add cabbage, raisins, mustard, soy sauce.

Alternate between stirring and covering the pan to steam.

Serve hot when still partly al dente.

Accompany with crumbled fresh cheese, as much as you wish.

