Pomì
O Così. O Pomì.

Savoy cabbage in tomato sauce



Preparation time: 45 min
Difficulty: Medium

Ingredients

- EVO oil: to taste
- Egg: 1
- Garlic: 1 clove
- Grated Parmigiano Reggiano: 60 g
- Minced beef and veal: 200 g
- Mortadella (pork or chicken): 60 g
- Pepper: to taste
- Salt: to taste
- Savoy cabbage: 6 leaves

Preparation

1. Select the best cabbage leaves and wash them thoroughly.
2. Blanche them in hot salted water, place them in cold water to stop them from cooking any further and then thoroughly pat them dry.
3. Place the minced meat, egg, Parmigiano, finely chopped mortadella, bread crumbs, salt, pepper and thyme in a large bowl and mix all the ingredients thoroughly by hand until compact and homogeneous.
4. Now fill the savoy cabbage leaves with the filling and close them to form wraps.
5. In the meantime heat the **tomato** in a pan with some extra virgin oil and the garlic; add the stuffed cabbage leaves.
6. Cook on a low flame for 30 minutes.

For this recipe we used:

Strained Tomatoes 150 gr