

Posna Sarma Cabbage Rolls

Season: Autumn

Serves: 6 or 12 tastes

Fresh from the garden: cabbage, parsley, chives, oregano, eggs, snowpeas.

Equipment: chopping board kitchen knife mezza luna Soup pot grater Frying pan 2 x clean tea towels wooden spoon measuring spoons measuring cups measuring scales	Ingredients: 12 large cabbage leaves Filling ¼ cup olive oil 1 large onion, diced. 1 large carrot, grated. 2 cloves of garlic, minced. 1 large potato, grated. 1 cup basmati rice, cooked. 2 bay leaves 1 tablespoon paprika 1 teaspoon fresh oregano 1 ½ teaspoons salt Black pepper (biber) Sauce 100g tomato purée 2 cups water ½ teaspoon salt
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What to do:

1. Prepare your cabbage leaves. Blanch or freeze and defrost. Snip thick stalk from the bottom and place in baking dish. Set aside until ready to use.
2. In a fry pan on medium heat (7), add ¼ cup of olive oil and diced onion. Cook the onion until soft and just turning translucent. Then add the grated carrots and continue cooking until the carrots are very soft, about 3-4 minutes.
3. Add in the minced garlic. Stir and cook until you begin to smell the garlic. Cook and stir everything for another minute.
4. Add the cooked rice, grated potato, paprika, salt and oregano. Stir everything very well and taste for seasoning. Take off the heat. It's ok that there is raw potato, it will cook in the oven. 😊

5. Lay out each cabbage leaf and put 2 tablespoons of stuffing in the centre towards the stalk end. Fold in the sides, then roll up tightly. Repeat with the remaining mixture and leaves.
6. Cover the base of a deep, wide pan with the smaller cabbage leaves and stalks. Pack the cabbage rolls on top of the leaves, tightly together.
7. Make a tomato sauce by mixing 100g tomato purée with ½ teaspoon salt, pepper and 2 cups water. Pour on top of your cabbage rolls. You need enough until it reaches the sarma about halfway up. Cover with baking paper and foil and bake in a 200 C oven for 40 minutes. Uncover and bake for a further 10 minutes.
8. Serve the cabbage rolls with the tomato sauce and potato salad.