Pomì
O Così. O Pomì.

Cabbage in Tomato Sauce

Preparation time: 45 min
Difficulty: Medium

Ingredients

- EVO oil: to taste
- Egg: 1
- Garlic: 1 clove
- Grated Parmigiano Reggiano: 2.1 oz
- Minced beef and veal: 7.05 oz
- Mortadella (pork or chicken): 2.1 oz
- Pepper: to taste
- Salt: to taste
- Savoy cabbage: 6 leaves

Preparation

HOLD ONTO YOUR TOMATOES! A fragrant mix of beef, veal, herbs, and cheese is bundled up in savoy cabbage and cooked in a creamy sauce of our Strained Tomatoes until tender. Serve it once and you're sure to get requests for it all the time!

Directions:

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 Pomì Strained Tomatoes 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 5.2 oz