



Have fun cooking
Enjoy the meal!

Sarma – Cabbage rolls from Klaus Pitter

Ingredients for 5 persons:

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|----------------------------|---------------------------------|
| - 1 cabbage | - 1 coffee cup rice |
| - 500 g minced meat | - 3 bay leaves |
| - 3 onions | - oil |
| - 2 carrots | - water |
| - 2 tablespoon paprika | - Rasher of bacon or spare ribs |
| - 2 teaspoon salt & pepper | (app. 1/2 cm sliced!) |

Preparation:

1 Abundance of minced meat: Cut the onions into small cubes and fry them glassy in oil. Add minced meat and carrots and braise them lightly for 7 min.. Add rice and paprika and simmer them for app. 10 min.. Set aside and let cool slightly.

2 Detach the leaves from the cabbage head and remove the stalk. Put the remains of the cabbage and the bay leaves in a large saucepan. In the middle of each leaf of cabbage, put the minced meat on top and roll it to a roulade. Put them into the saucepan as tightly as possible and fill with water. Put the bacon or spare ribs between the roulades and boil on high heat, then simmer it on a low flame for about 4 hours.

3 Plate the roulades with a piece of bacon / spare rib, sprinkle with meat juice and serve with boiled potatoes or sole.