

Sarma

100–110 Min

Preparation

1. Remove the cabbage leaves one by one from the head and cut out the core; finely chop the onion and garlic and sauté them in a little oil until translucent—set aside to cool; par-cook the rice until 2/4 done and set aside to cool; place the ground meat in a bowl and add the onion, garlic, par-cooked rice, eggs, and spices, then mix until well combined.
2. Lay out the cabbage leaves, place the meat mixture in the center, and wrap them up carefully; place them in a baking dish coated with a little oil.
3. The sauce:
   Slowly sauté the onion, bell pepper, and a little garlic in a pot; then pour in the strained tomatoes, let it simmer for 20 minutes, and then blend it. Season to taste.
4. Cover the sarma in the baking dish with the sauce, cover the dish, and let it braise in a preheated oven (180°C) for 30–40 minutes. Then, if desired, braise it uncovered for another 7–10 minutes under the broiler to brown it.

Ingredients 10 Portions

= Kotányi Produkte

1 kg	Minced meat (beef or mixed)
2	Eggs
150 g	Rice, uncooked
1 pkg.	Pickled white cabbage
4 pkgs.	Strained tomatoes
4	Red pointed bell pepper
3	Onions
	Garlic to taste (usually a lot)
	Harissa
	Table Salt
	Pepper Black, Ground
	Paprika, Smoked
	Oil