

Savoy Cabbage Rolls

90–120 Min

Ingredients 4 Portions

= Kotányi Produkte

135 g	Jasmin rice
2 tbsp	Oil
1	Shallot, finely chopped
	2 cm piece of fresh ginger
350 g	Ground meat (beef or a mixture of beef and pork)
1 tbsp	Umami Mix - Classic
1	Egg
	Salt, if needed
1	Head of cabbage
400 ml	Vegetable stock
Sauce	
3 tbsp	Soy sauce
2 tbsp	Rice vinegar
1 tbsp	Sugar or maple syrup
1 tbsp	Sesame oil
2 tsp	Freshly grated ginger
1	Clove garlic, grated
	Sesame seeds, for serving

Preparation

1. Heat the oil in a pan, add the shallot, and sauté until softened. Grate the ginger directly into the pan and cook for another minute. Add the rice and cook for about 2 minutes. Transfer everything to a bowl and allow the mixture to cool slightly. Stir in the ground meat, KOTÁNYI Umami seasoning and beaten egg until well combined.
2. Bring a large pot of salted water to a boil. Carefully separate the cabbage leaves (you'll need approximately 8–10 large leaves) and blanch them for about 3 minutes. Transfer immediately to a bowl of ice water to stop the cooking process, then drain well.
3. Preheat the oven to 200°C. Using a small knife, trim away the thickest part of the central rib from each cabbage leaf to make rolling easier. Place 1–2 tablespoons of filling near the base of each leaf. Fold in the sides and roll up tightly. Arrange the rolls snugly side by side in a baking dish.
4. Pour the vegetable stock over the rolls. Cover the dish tightly with aluminum foil and bake for 50–55 minutes, or until the rice is fully cooked. Remove the dish from the oven, keeping it covered. Place a clean kitchen towel over the foil and let the rolls rest for 10–15 minutes.
5. Meanwhile, combine all the sauce ingredients in a small bowl. Serve the cabbage rolls with mashed potatoes, drizzle with the sauce, and finish with a sprinkle of sesame seeds.