

TIME: 1 Hours**SERVING:** 6 people

INGREDIENTS:

750g lean minced pork
1 large Savoy cabbage
1 onion
2 garlic cloves
Small bunch flat-leaved parsley
Few sprigs of thyme and one of rosemary
1 beaten egg
100ml milk
50g butte
150ml dry white wine
3 thick slices white bread
1 tablespoon each pumpkin seeds and sesame seeds
Sea salt
Freshly-ground black pepper



Remove 15 leaves from the cabbage and drop into a large pan of boiling salted water for five minutes. Drain and refresh under cold water. Break up the bread and soak in the milk. Peel and chop the garlic and onion and wash, dry and finely chop the parsley. Finely chop three of the cabbage leaves and sweat in 20g of butter with the onion and garlic for a few minutes. Transfer to a bowl and allow to cool slightly then add the mince, the squeezed-out bread, the parsley and plenty of salt and pepper. Mix thoroughly. Heat the oven to 180C gas mark 4. Cut away the central stalks from 12 cabbage leaves, arrange them in pairs, place some of the stuffing mix in each pair then roll up into parcels and secure with fine string. Place in an ovenproof dish, add the wine, a splash of water, the thyme and rosemary and sprinkle with the seeds. Bake for 20 minutes.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: