savoy cabbage rolls

40 Min. | gluten free | vegetarian

Zutaten 4 Personen

1 x head(s) of	savoy cabbage
350 g	brown champignons
2	small shallot(s)
some	olive oil
1	egg yolk(s)
1 package(s)	Petrella Spring Onion (125 g)
150 ml	vegetable broth
150 g	sour cream
some	curry powder
some	salt and pepper

Petrella Produkte

Petrella spring onion

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So wird's gemacht

1. Separate the Savoy cabbage leaves from the head, place them in plenty of boiling water for about 5-6 minutes, remove them, and place them in cold water. Dry and cut out the hard central stalk.
2. Clean the mushrooms and cut them into small pieces. Dice the shallot(s).
3. Heat oil in a non-stick pan, sauté shallots and mushrooms for about 4-5 minutes until the liquid has evaporated. Let it cool in a bowl, then season with salt and pepper.
4. Then mix with egg yolk and Petrella spring onions.
5. Lay out the savoy cabbage leaves, place a heaping tablespoon of the filling on them, roll them up, and tie them together with kitchen twine.
6. Heat oil in a pan, sauté the Savoy cabbage rolls in it, pour in broth, and let simmer for about 15 minutes.
7. Remove the Savoy cabbage rolls. Stir the broth in the pan with sour cream and season with curry powder, salt, and pepper.