

Cabbage dolmar / Stuffed cabbage

4 servings = 12 cabbage dolmar

Dolmar

1 head of white cabbage (large)
500-600 g minced meat
1 yellow onion
25 g butter
1.5 dl milk
0.5 dl breadcrumbs
1 egg
2 boiled cold potatoes
0.5 tsp ground allspice
0.5 tsp white pepper
1.5 tsp salt

Sauce

5 dl veal stock
0.5 yellow onion
A little white cabbage
Butter
0.5 dl light syrup
A small dash of soy
Cornstarch
Salt
White pepper

Preheat the oven to 200 °C (392 °F).

Dolmar

Finely chop the onion and brown in the butter.

Mix the onion (with the butter), milk, breadcrumbs, eggs, mashed cold potatoes, salt and pepper in a bowl. Let stand for 15 minutes.

Add the minced meat and mix. Thin with milk if necessary. Place the minced meat in the refrigerator.

Cut off the stem of the cabbage head with a small knife so that the leaves can be easily removed.

Place the cabbage head in a large saucepan and fill with water to cover the head. Salt with 1 teaspoon per liter of water. Boil for about 15 minutes.

Rinse the cabbage head in cold water so that you don't burn yourself. Carefully detach 12 leaves and a few more in reserve.

Cut off a piece of the large vein on each leaf (save for the sauce).

Fill each dolme with about two tablespoons of minced meat.

Fold the back over the minced meat. Fold in the sides and roll the minced meat into the cabbage.

Place the dolmes with the seam down in a baking dish and place a pat of butter on each dolme.

Place in the oven for about 25 minutes, so that the dolmas get some color.

Sauce

Chop the onion coarsely.

Chop some cabbage (the veins from the leaves).

Brown the onion and cabbage in butter so that they get some color.

Add light syrup and brown for a few more minutes.

Pour in the stock and cook for a few minutes.

Add a little soy sauce and skim off the sauce. Skim off the sauce if it is relatively thick, as the liquid from the dolmas will make the sauce thinner as we continue cooking.

Cook for a few more minutes.

Season with salt and pepper.

Dolmar

Remove the dolmas from the oven.

Strain the sauce over the dolmas. Drizzle over some syrup.

Place in the oven and cook for a further 45-50 minutes until the dolmas get a nice color.