

## **GOŁĄBKİ (Polish stuffed cabbage leaves)**

### **INGREDIENTS**

1-2 Savoy cabbages  
1-1½ lbs pork/beef mince (either all pork or 50/50 pork and beef)  
½ cup long grain sticky rice  
1-2 onions  
1 Knorr-type stock cube  
1-2 pkts tomato juice  
1 tsp sugar  
Salt and pepper  
Crème fraîche

### **METHOD**

Separate the cabbage leaves, running under cold tap when they becomes tighter and more difficult to separate.

Clean the leaves, removing the heart, and then blanch for 2-3 minutes. Spread them out and leave to cool slightly, then bash the stalks with a meat hammer.

Cook the rice and onion in water with the stock cube. When cooled somewhat, add to the mince, add more salt and pepper if necessary, and mix well.

Spread the cabbage leaves out on a kitchen work surfaces and fill each one with some meat mixture (don't overfill, they will fall apart). Roll base up, fold in the sides, and continue to roll away from you.

Grease a large casserole pan and cover the base with an inch of tomato juice, then gently place the darker-leaved gołąbki on the bottom of the pan.

Continue arranging them in layers, finishing with the smaller gołąbki.

Pour over the rest of the tomato juice, bring to the boil and simmer for an hour.

Thicken the sauce slightly with cornflour and then add crème fraîche.

Serve the Gołąbki with mashed potatoes.

**DO NOT FREEZE THICKENED SAUCE** –as it tends to split if thickened, frozen and defrosted.

