

Blood sausage stuffed red cabbage rolls by restaurant



Ingredients (one serving):

- 2 red cabbage leaves
- 1 shallot
- 300 mL red wine
- Fresh thyme and rosemary
- 100 g minced beef
- 100 g blood sausage
- 1 small red onion
- 20 g black or red rice
- Salt & pepper



Step-by-step:

- Chop the shallot and fry in the deep pan.
- Add the red wine, thyme, and rosemary, and simmer until reduced by half.
- Add the red cabbage leaves and cook al dente; remove and leave to cool.
- Boil the rice for about 10 min.
- Mix the minced beef, blood sausage, chopped red onion, and rice.
- Split the mixture in half and roll in the cabbage leaves.
- Put the cabbage rolls in the deep pan with the wine reduction; cover and steam until done.
- Serve with boiled potatoes or your favorite garnish.

