



## Savoie Cabbage Rolls

For 6 to 8 persons

Cooking time: When temperature reaches 90°C

### Ingredients :

- Savoie Cabbage Leaves
- Water

### Stuffing :

- 5 Skinless Chicken Legs
- 450g Ground Beef
- 2 Teaspoons of Starch
- ½ Finely Chopped Onion
- 2 Finely Chopped Garlic Cloves
- ½ Sliced Sweet Pepper
- 2 Eggs
- Some Tabasco Drop
- Fine Herbs « Provençal Herbs »
- Salt And Pepper
- Parsley

### Sauce :

- 1 Can Of 156ml Tomato Pasta
- 1 Can Of 796ml Tomato
- Juice Of 1 Lemon
- 1 Teaspoon Brown Sugar
- Tabasco
- Fine Herbs \*
- Salt And Pepper

### Preparation :

#### Savoie Cabbage:

Boil water. Blanch the Savoie cabbage leaves for 2 to 3 minutes. Remove the excess water with a paper towel.

#### Stuffing :

Put all the stuffing ingredients in a bowl and mix them. Put the stuffing on one cabbage leaf, roll and fold the 2 extremities inside. Set aside.

#### Sauce :

Put in a bowl all the sauce ingredients and mix.

#### Cooking :

Put the chicken in a 3l *CromoTanium* pot and add on the cabbage rolls. Add the sauce and cover. Put on medium heat. When temperature reaches 40°C, put on medium/low. Keep cooking till temperature reaches 90°C.

Serve on basmati rice.