

DIFFICOLTA': EASY
PREPARATION TIME: 20 minuts
COOKING TIME: 25 minuts
PAIRED WINE: Cabernet Franc 2008

CABBAGE SNACKS WITH BACON AND SWEET PROVOLA

INGREDIENTS FOR 10 ROLLS

10 leaves of cabbage (biological)
2 leaves of cabbage chopped (biological)
3 medium potatoes boiled and mashed (biological)
5 thin slices of bacon cut into small pieces
5 slices of provolone fresh chopped
3 tablespoons grated Parmesan cheese
1 egg (biological)
1 tablespoon breadcrumbs
garlic
thyme to taste
salt to taste
pepper to taste
Extra virgin olive Castelvecchio

PREPARATION

In boiling salted water, blanch the cabbage leaves for 3 minutes, drain and dry with a towel.

In a nonstick pan, cook a clove of garlic with the chopped leaves of cabbage, boiled and

mashed potatoes and olive oil. When the mixture has cooled, place it in a bowl and add the cut bacon, provolone cheese, a tablespoon of Parmesan cheese, egg, thyme, salt and pepper to taste. Mix well until the mixture is fairly smooth.

Place the center of each leaf of cabbage a generous spoonful of mixture, and the leaves close in on themselves. Place the rolls on a baking sheet covered with parchment paper, sprinkle the Parmesan over each roll with the remaining breadcrumbs and drizzle everything with a drizzle of extra virgin olive oil.

Bake for 25/30 minutes at 180 °.

HOW TO SERVE IT

Serve the rolls warm on a cabbage leaf, to accompany Cabernet Franc 2008 Castelvecchio and here you go... the perfect aperitif for your winter evenings!

