

Stuffed Cabbage Leaves Turkish-Style

Choux à la Turque

This recipe is from a book published anonymously but attributed to Louis-Auguste de Bourbon, Prince de Dombes. The techniques of preparing and stuffing vegetable leaves are demonstrated on page 64.

To serve 4 to 6

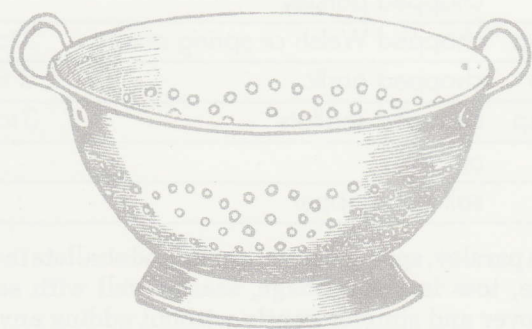
1	large, green cabbage, leaves separated and ribs trimmed	1
	salt	
125 g	green bacon, thinly sliced	4 oz
125 g	veal, thinly sliced	4 oz
60 g	raw cured ham, thinly sliced	2 oz
About ¼ litre	veal stock	About 8 fl oz

Stuffing

1	large chicken breast, about 500 g (1 lb), skinned, boned and chopped	1
125 g	sorrel, stems removed, finely chopped	4 oz
3	eggs, yolks separated from whites	3
	salt and pepper	

Blanch the cabbage leaves in boiling salted water for one or two minutes then drain them. Mix the chicken with the sorrel, bind with the egg yolks and season to taste with salt and pepper. Whip the egg whites until stiff and fold them into the sorrel and chicken mixture. Stuff the cabbage leaves with the mixture. Line an ovenproof, earthenware casserole with the slices of bacon, veal and ham. Put in the stuffed cabbage leaves, tightly packed, and pour over enough stock to cover them. Cook, covered, for about 2 hours, preferably in an oven preheated to 150°C (300°F or Mark 2). Arrange the cabbage leaves in a serving dish, strain and degrease the cooking juices and pour them over the cabbage.

LE CUISINIER GASCON



Old-Fashioned Red Cabbage

Altertümlicher Rotkohl

To serve 6 to 8

1.5 to 2 kg	red cabbage, core removed, cut into small strips	3 to 4 lb
8 tbsp	redcurrant jelly	8 tbsp
4 to 5 tbsp	water	4 to 5 tbsp
2 tbsp	wine or cider vinegar	2 tbsp
3	sour apples, peeled, cored and sliced	3
60 g	streaky bacon, diced	2 oz
	salt	
1 tbsp	sugar	1 tbsp
½ tsp	caraway seeds	½ tsp

Place all the ingredients except the cabbage in a fireproof casserole, mix and bring to the boil. Add the cabbage, cover, and braise over a low heat for about 1 hour or until done.

JUTTA KÜRTZ

DAS KOCHBUCH AUS SCHLESWIG-HOLSTEIN

Braised Red Cabbage with Bacon

Chou Rouge Piqué

To serve 4 to 6

1	red cabbage, tough outer leaves removed	1
20 cl	leftover roasting juices or reduced stock	7 fl oz
125 g	green bacon, cut into lardons	4 oz
1	pig's caul	1
30 g	butter	1 oz
	salt and pepper	

Blanch the cabbage whole in boiling water for about 10 minutes and drain it. Remove the hard core of the cabbage, and pour the roasting juices into the cavity. Using the tip of a knife, tuck the bacon pieces between the cabbage leaves. Wrap the cabbage in the caul, and place it in a fireproof casserole, with the cavity uppermost. Add the butter to the casserole, and season with salt and pepper. Cover the casserole, and cook over a very low heat for 3 to 4 hours. When cooked, place the cabbage on a warmed serving dish. Degrease the sauce, then boil it rapidly to reduce it. Pour the sauce over the cabbage and serve.

ARISTIDE QUILLET

LA CUISINE MODERNE