

Cabbage rolls with minced beef, garlic salami and Duits & Lauret Dubbelbock

Needed ingredients:

1 small conical cabbage (or green cabbage, or savoy cabbage)
400 grams minced beef
100 grams garlic salami, cut into very small cubes
2 shallots
2 table spoons tomato purée
2 dl vegetable or beef stock
3 table spoons olive or sunflower oil
8 table spoons Duits & Lauret Dubbelbock
ground pepper from a pepper mill and salt to taste

Method of preparation:

Cut off whole leaves of the cabbage and cook al dente with a pinch of salt. Rinse and drain in a colander. Peel the shallots and cut into pieces. Heat the oil on a frying pan and sear the minced beef. Separate with a fork and add the pieces of shallot, the tomato purée and the stock. Turn the heat down to the lowest possible setting and braise for 30 minutes. Add extra stock to taste. Stir from time to time. Reduce the braising fluid a bit and stir in 5 minutes before the end of the braising time the beer. Turn the heat up a little bit and stir in the very small cubes of garlic salami and add pepper and salt to taste. Spread the mixture over the cooled down cabbage leaves, roll them up and secure with a wooden cocktail stick per roll. Spread the cabbage rolls over an oven dish and place in a preheated oven for a little while. Serve as hot as possible with some French loaf or ciabatta and a glass of cooled Duits & Lauret Dubbelbock.

Type of beer: Bockbeer