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## Starters / Salads

### Cabbage Stuffed with Chestnuts

*From Elizabeth David's French Provincial Cookery, Published by Penguin*

Serves 4 - A warming winter dish of Alsatian origin.

- 200g/8oz Sierra Rica Peeled and Cooked Chestnuts – Jar or Vacpack
- 1 white cabbage
- 175g/6oz salt pork or bacon
- 1/2 litre/1 Pint Vegetable Stock
- Salt, Pepper and nutmeg for seasoning

1 - Blanch the cabbage in boiling salted water for 10 minutes and drain carefully.

2 - Cut the pork or bacon into squares.

3 - Remove the outer leaves of the blanched cabbage, put it on a board, open it out carefully and cut out the hard inside stalk and centre. Season with pepper, a scrap of nutmeg and a very little salt.

4 - Pack in the chestnuts and pork or bacon.

5 - Reshape the leaves around the cabbage and tie into its original shape with string or tape and put into a casserole dish or suitable oven proof dish in which it will just fit.

6 - Over the top lay the cabbage leaves which have been removed and which will prevent the top of the cabbage drying up.

7 - Pour over the stock and cook in a very slow oven for 5 hours.

8 - To serve extract it very carefully from the pot and put it in a warmed serving dish. Pour the juice over it and serve immediately.

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