



Farcellets de Col

(Cabbage Dumplings Stuffed with Pork, Chorizo, Pine nuts and Raisins)

1 large whole head green cabbage (about 2 pounds), cored

For the filling:

1 cup homemade bread crumbs
1/2 cup milk
1 tablespoon olive oil
1/4 pound pancetta, sliced medium thick and cut into strips
3/4 pound medium-ground pork
One 3- or 4-ounce firm, lean chorizo sausage, casing removed, crumbled
1 small onion, finely chopped
1/4 cup (1.5 ounces) pine nuts
1/4 cup dark raisins
1 egg, beaten
1/4 teaspoon freshly ground black pepper, or to taste
Salt to taste, if necessary

Bring a large pot of salted water to a boil and cook cabbage for 15 minutes, covered; it should be very tender, not crisp. Turn cabbage upside down to drain. Discard the tough center; separate leaves and spread them on a cloth.

To prepare the filling: In a large bowl, soak bread in milk. Heat oil in a large skillet and sauté pancetta for 5 minutes over low heat. Add pork, chorizo, and onion; cook for 15 minutes. Discard fat in the pan. With a slotted spoon, add to bowl with bread. Stir in pine nuts, raisins, egg, and pepper. Taste for seasoning.

Cup a cabbage leaf in your hand and scoop about 1/4 cup filling into it. Fold cabbage around filling, squeezing and shaping it into a ball. Divide filling among cabbage leaves (patch smaller leaves together). Place completed dumplings, seam side down, in one layer in a large clay casserole or baking dish.

To prepare the sauce: Preheat oven to 350° F. Heat oil in a large skillet and sauté onion over low heat for 5 minutes. Add tomatoes; cook over medium heat for 5 minutes. Add 1/2 cup wine, increase heat, and cook until dry. Add salt and pepper, and taste for seasoning. Purée in a blender or food processor.

Pour sauce and remaining 1/2 cup wine over dumplings: sprinkle with parsley and pine nuts. Bake in 350° F oven for 40 minutes. Serve warm.

Wine Pairing:

Marimar Estate Mas Cavalls Pinot Noir

Recipe from:

The Catalan Country Kitchen, page 48
by Marimar Torres