

A winter recipe – although here in Tuscany we also get fresh savoy cabbage in early summer!

La Verza alla napoletana Neapolitan savoy cabbage rolls, gratinated (cabbage roulades)

Ingredients for 4 people

about 800 g savoy cabbage (the fresher the better): cut the head in two or four, depending on its size, and separate the leaves as far as possible; cook them in salted water until just done, lift them out with a slotted spoon, drain and leave to cool.

about 300 g Meanwhile make a tomato sugo to your own taste (tomatoes, olive oil, garlic, salt, pepper, a pinch of sugar and herbs).

Lay the cabbage leaves out singly and cut away the thickest ribs, as these cannot be rolled.
It does not matter if the leaves have not stayed nicely whole.
Simply lay two leaves overlapping.

about 300 g fontina or raclette cheese cut into batons, distribute over the leaves and roll them up.

Oil an ovenproof dish a little, spread a little sugo in it, lay the rolls on top and pour the sugo over them.

2 tablespoons of Parmesan scatter over.

Preheat the oven to 200 degrees, slide the dish in and gratinate for about 15 – 20 minutes.

Polenta goes splendidly with this, but so do fried potatoes or a piece of crusty bread.



VERONICA'S TIP:

Meat lovers replace the cheese with fried pork sausage meat (squeezed out of its skin). I make the rolls fairly thin, about two thumbs thick.