



CABBAGE ROULADES WITH ORANGE

Categoria: Main Courses **Tempo di preparazione:** 10 minutes and 10 minutes cooking time **Difficoltà:** facile 🕒

Ingredienti per 4

- 8 cabbage leaves
- 1 grilled pepper
- 250 g buffalo mozzarella or fiordilatte cheese
- capers, to taste
- pine nuts, to taste
- raisins, to taste
- extra virgin olive oil, to taste
- ½ glass of dry white wine
- salt, to taste
- 2 oranges

The orange gives an extra touch to these roulades, making them not only delicious but also giving out an intoxicating aroma!

Difficulty: **easy**

Cost: **easy**

Preparation time: **10 minutes and 10 minutes cooking time**

Serves: **4**

Method

Wash, trim and blanch the cabbage leaves for about 2 minutes in boiling salted water, making sure you have cut off the thickest parts. Drain them and put them on ice so that they keep a bright green colour. Grill the pepper and cut it into pieces and cut the mozzarella into cubes.

Make the filling for the rolls mixing together the capers, the pine nuts, the raisins, the mozzarella and the pepper. Stuff the cabbage leaves and roll them, then sauté them in a

frying pan, bathing with a little wine and letting it evaporate.

Prepare the oranges separately, separate them into segments and remove all the pith which can be bitter, salt the segments lightly and then place them on the serving dish, then add the cabbage roulades. The heat will release all the aroma of the oranges, intoxicating the senses. Enjoy!

