



Japanese cabbage rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

- 8 napa cabbage leaves
- 300 grams of minced pork
- 150 grams of firm tofu, chopped
- 2 spring onions, chopped
- 1 egg, lightly beaten
- 1 teaspoon of grated ginger
- 1 tablespoon of potato starch
- 2 teaspoons of soy sauce
- 2 cups of dashi stock
- 3 tablespoons of soy sauce
- 1 teaspoon of sugar
- 2 tablespoons of mirin
- 2 tablespoons of sake
- 1/2 tablespoon of rice vinegar

Instructions

1. Boil water and blanch cabbage leaves about 1 minute and cool in cold water. Dry.
2. Mix meat, 2 teaspoons of soy sauce, ginger, spring onions, egg, potato starch and tofu.
3. Divide filling into 8 portions. Place portion of filling on a cabbage leaf, fold sides and roll up. Keep them seam down.
4. Mix dashi, sugar, sake and mirin.
5. Arrange cabbage rolls in a saucepan, pour in dashi and simmer 20 minutes with lid on.
6. Finally add rice vinegar, cover and keep in warm couple of minutes.

7. Serve with a bit of cooking liquid.