KIKKOMAN

Savoy Rolls with Tomato and Gingerbread Sauce

Total time **55 mins**

Nutritional facts (per portion):
1,444 kJ / 345 kcal

Fat: **18.5 g** Protein: **33.1 g**
Carbohydrates: **10.9 g**

INGREDIENTS

2 portion(s)

4	large savoy cabbage leaves
1	shallot
1	small bunch of parsley
250 g	minced beef
1 tsp	mustard
0.5 tsp	coarsely ground pepper
6 tbsp	Kikkoman Naturally Brewed Soy Sauce
4	large tomatoes
1	small onion
1	sprig of thyme
200 ml	vegetable stock
1 tbsp	tomato puree
	of sugar
	of gingerbread spice (or a little ground cinnamon and ginger)

PREPARATION

Step 1

Blanch the cabbage leaves in boiling salted water for approx. 3 minutes, rinse under cold water and cut any excess stem flat. Peel and finely chop the shallot, wash the parsley and chop finely. Combine the minced meat, shallot, parsley, mustard and pepper and season with a little naturally brewed soy sauce. Distribute the meat on the cabbage leaves, roll up tightly and bind with kitchen twine.

Step 2

Wash the tomatoes, remove the stems and chop roughly. Peel the onions and chop finely. Pluck the thyme leaves off the stems and place everything in an oven-proof dish, pour over the stock, place the rolls on top and cook in a pre-heated oven at 180 degrees Centigrade for approximately 40 minutes, turning occasionally. Arrange the rolls on plates and reduce the remaining liquid. Then season it with tomato puree, sugar and gingerbread spice and pour over the rolls. Serve with fluffy mashed potatoes.