

# CABBAGE ROLLS

## Ingredients

Napa Cabbage : 1 medium-sized

Pork Loin : 2 pounds (1 kg)

Prawns : 1 pound (454 grams)

Cooking Wine : 1 tablespoon

Sesame Oil : 1 tablespoon

Soy Sauce : 2 tablespoons

Corn Starch : 1 tablespoon

Salt & Pepper : A pinch

## Methods of Preparation

1. Peel off cabbage leaves from the stem, roughly 15 pieces.
2. Use a knife to slice pork loin thinly. Once the pork loin has been sliced, use one hand to hold the sliced pork together and slice it in opposite direction.
3. Continue to slice the pork in different direction so that it is nicely chopped into smaller cubes of 1/4 inch. Transfer the chopped meat into a bowl.
4. Next, chop the prawns in the same way the pork is chopped. Transfer into the bowl with the chopped meat.
5. Chop the softened shitake mushrooms into small pieces and transfer into the bowl.
6. Add in cooking wine, sesame oil, soy sauce and corn starch into the bowl. Stir the mixture until well-combined. Set aside.
7. Bring a pot of water to a boil and cook cabbage leaves for 1 - 2 minutes / slightly softened so that it can be rolled

easily.

8. Lay a cabbage leaf flat on a surface and place in 1.5 tablespoons of pork fillings on the leafy top part of the cabbage.
9. Then roll it while folding in the sides.
10. Repeat the same with the rest of the cabbage leaves.
11. Place the cabbage rolls into a medium-sized pan.
12. Add in roughly 1.5 cups of water enough to partially cover the cabbage rolls. Close the lid.
13. Bring it to a boil on medium heat for 15 minutes or until the cabbage is tender. If it can be pierced through using a chopstick, then it is tender.
14. Turn off the heat and serve warm.