

Sarmi

(Stuffed Vine Leaves)

Ingredients for 4-5:

*2 tablespoons oil
one medium onion, chopped
1 heaped teaspoon paprika
100g minced veal
100g minced pork
1 cup uncooked rice
1 tablespoon freshly chopped dill
1 tablespoon freshly chopped mint
¼ cup toasted pine nuts
2 tbsp lime juice
Zest from one lime
salt and black pepper
24 Vine leaves
1 cup veggie stock
½ cup extra virgin olive oil
240ml plain yogurt
25g melted butter
extra paprika*

How to make it:

Heat the oil in a large saucepan then add the onions and fry, stirring, for 5 minutes until softened. Add the paprika, meat, rice, mint, dill and salt, mix well then pour in enough boiling water to just cover the mixture. Bring to the boil then reduce the heat and simmer for 5 minutes. Meanwhile, place the vine leaves in a large mixing bowl and cover with boiling water. Drain the leaves when wilted and pat dry. Boil off any remaining liquid from the rice mixture if necessary. Allow to cool and add the lime zest, juice and pine nuts. Place one teaspoonful of the meat mixture on each vine leaf. Roll the leaves up into little parcels and arrange, seam side down in a wide saucepan. Gently pour stock and olive oil over the parcels, bring to simmering point then cover and simmer on a low heat for about 30 minutes. When almost ready, mix some extra paprika into the melted butter (optional).

To serve – carefully transfer the parcels to a serving dish using a slotted spoon then pour the melted butter mixture and yogurt over the top. Serve immediately.