

Stuffed Cabbage Recipe

(Kalampli Phan Tao Hu Recipe)

Ingredients: Serves 4

8 good-sized cabbage leaves
1 teaspoon salt
2 Chinese celery plants or 8 cocktail toothpicks
3 cakes soft white bean curd
¼ cup finely chopped garlic plant
250g ground pork
2½ tablespoons sugar
5 tablespoons light soy sauce
1 egg
2 cups chicken stock
1 tablespoon cornstarch
thin slices of lime

Method:

Wash the cabbage leaves well, taking care not to tear them. Immerse the leaves in boiling water to which salt has been added. When the leaves have become flexible enough to be used for wrapping, remove from the water. Wash the celery, remove the roots and leaves, and immerse the stalks in boiling water until flexible enough to be used for tying the cabbage leaves closed. In a wok over heat, fry the pork and garlic plant, breaking up the pork into small bits and adding ½ tablespoon sugar and 1 tablespoon light soy sauce. When the pork is done, add the bean curd, again breaking it up into small bits. Then, reduce the heat, add the egg, and stir to mix thoroughly. Divide the filling into eight portions, placing each in the middle of a cabbage leaf. Fold two opposite sides over the filling, roll up tightly, and tie with celery stalks, or pin closed with toothpicks. Arrange the stuffed cabbage leaves in wok, add the chicken stock and the remaining light soy sauce and sugar, and simmer for about 20 minutes. Mix the cornstarch with 2 tablespoons water to obtain a smooth batter, pour this into the wok, reduce the heat, and allow the sauce to thicken. Arrange the stuffed cabbage leaves on a serving plate, pour the sauce over them, and place lime slices on top.

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