

 ***Sarmi*** (Stuffed Vine Leaves)
Ingredients for 4-5:
3 tablespoons oil
6 spring onions, chopped
1 heaped teaspoon paprika
300g minced veal
300g minced pork
200g rice
1 tablespoon freshly chopped parsley
1 tablespoon freshly chopped mint
salt and black pepper
32 Vine leaves
boiling water
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, parsley 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. Boil off any remaining liquid from the rice mixture if necessary then 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 360ml/12fl.oz. of hot water 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.
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.