INGREDIENTS

1. items

 700 grams of ground pork

100 grams of rice

2 onions

1 white or Italian cabbage

1.5 liter of broth

600 grams of tomato paste

1 spoon of flour

Spices: salt , pepper , 1 tsp of dried oregano, ½ tsp of pepper in powder , ½ tsf of thyme ,

Optional: 4 spoons of thick cream of 18 % of fat

 PREPARATION

Insert meat into a big bowl. Cook the rice, cool it and add to the meat. Peel the onions , grate them on a grater ,add to the meat with rice . Season with salt ( ½ tps of salt ) and pepper ( ¼ tps) . Mix everything make a good mixture with your hand. Form little longitudinal cutlets .

Cut out the depth from inside the cabbage , next put it into a large pot with boiling water (cut side down ), simmer for 10 minutes, fall over on the other side and simmer another 5 minutes . Take the cabbageout of the boiling water , after cooling of separate the leaves , cut off thickening from each leaves, next put portions of meat on each leaf . Wrap like a croquet . Not all cabbage must be used.

Put unused or damaged leaves on the bottom of the big one and preferably a wide pot. Cook broth in another pot and pour it on the “doves”. Cover the pot and simmer for about 45- 60 minutes until the cabbage is soft . While cooking do not mix doves, shake the pot gently.

Pour the decoction from “doves” into another pot. Add tomato puree and flour mixed up before with several spoons of cold water . Boil, season with salt and pepper , dried oregano , thyme and pepper . Cook for 10 minutes without covering .

When you want to add sour cream, you should spread it gradually with the sauce, adding one spoon of sour cream and mixing at the same time. Pour the sauce into to the pot with the doves and simmer everything for few minutes, occasionally shaking the pot so that the sauce could be spread.