

Cabbage & cod rolls



Serves 🍴🍴

Ingredients

4 cod fillets frozen for about 300 gr total (fresh is even better)

4 large cabbage leaves, or 8 small

1 carrot

1 fresh onion

2 cm ginger root

2 cloves garlic

3 tablespoons extra virgin olive oil

salt

sesame seeds for garnish

Method

Wash and steam (or boil briefly) the cabbage leaves which should remain firm. Wash and cut the carrot and onion into strips, peel the ginger and chop finely. Put the cod fillets at the center of each cabbage leaf, add salt, a few strips of carrot and onion, chopped ginger, finally form the rolls and close them with kitchen twine. Cook in a nonstick pan with oil and garlic over low heat for 20 minutes. Sprinkle with sesame seeds before serving.