



Dolcecos filled with pork and rice

Method

Steam rice until cooked. When cooked, lay out onto a tray lined with baking paper and allow to dry out for at least an hour. In a large frypan, heat olive oil add onion and garlic and sauté until transparent. Add pork sausage and stir until pork is cooked through.

Add frozen peas and toss to combine. Turn heat down and add rice. Stir until well combined. At this stage take the frypan off the stove and transfer to a work bench. Add parmesan cheese, and two eggs to mixture and mix until rice begins to come together and become slightly sticky. Season with salt to taste. Using the quartered pieces of Dolcecos, remove the inner leaves so as to form a casing for the filling.

Using a spoon, place mixture into the leaves and fill. Place filled Dolcecos leaves onto a baking tray that will fit under your grill. When all pieces have been filled sprinkle with breadcrumbs and some grated parmesan cheese. Place under grill and heat for 10 minutes or until top of rice is slightly browned. The Dolcecos will soften under the grill and release some moisture, this is normal.

Season with cracked pepper and serve warm.

Ingredients (Serves 4-6)

- 2 Dolcecos quartered
- 250g basmati rice
- 2 pork sausages, skin removed
- 3 shallots finely chopped
- 1 clove garlic crushed
- 200g frozen peas
- 1/2 cup grated parmesan cheese
- 2 eggs
- 1/3 cup packaged breadcrumbs
- 1/4 cup olive oil
- Salt to season
- Freshly cracked pepper to taste
- Extra parmesan cheese to season