MEAT PIE WITH SAVOY CABBAGE AND POMODORINA SAUCE



Chef: Leonardo Pellacani

Menù Ingredients

300 gr. Pomodorina - Pomodorina sauce - CA1

30 g Soffritto pronto a base di verdure fresche – Ready to use Mirepoix - B10K

9 g Roux Bianco - White Roux - BN1X

q.s. Grancrema di Pecorino - Grancrema cheese sauce with Pecorino - KG1

q.s. Olio extravergine di oliva - Extra-Virgin Olive Oil - EK5

Ingredients

70 g Chopped Savoy cabbage

270 g Veal meat, minced

90 g Sausage

50 g. Prosciutto

50 g. Mortadella

30 g. Leek

q.s. White wine

180 ml. Fresh milk

20 g Parmigiano Reggiano cheese

q.s. Nutmeg

q.s. Chopped parsley

q.s. Salt

6 Leaves Savoy cabbage

Method

For 6 persons

In a saucepan, heat some extra virgin olive oil and sautè the soffritto with the leek cut into thin slices; add the chopped Savoy cabbage and cook for a few minutes. Now add the minced veal and the chopped sausage, cook for few more minutes. Deglaze with the white wine and let it evaporate, then take off the heat and let it cool. In the meantime in a pot, bring the milk to a boil and using a whisk add the white roux, season with a pinch of salt and nutmeg. Now mix in the grated parmigiano cheese, the diced prosicutto and mortadella into the meat and cabbage mix. Also add the bechamel sauce mixing carefully to create a uniform filling. Line a single-portion mold with the savoy cabbage (previously steamed) and fill with the mix you prepared. Cook the pie in the oven at 180°C for twenty minutes. In the meantime, heat the Pomodorina for few minutes, using a mixer blend it to make a smooth sauce, then spread it out on the bottom of a dish. Remove the pie from the mold and palce it in the center of the plate, complete with a drizzle of Pecorino cheese sauce and chopped parsley.

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