



Pork and Cabbage Pockets: Bracciole di Maiale

Recipe courtesy Mario Batali

Prep Time:	20 min	Level:	Serves:
Inactive Prep Time:	--	Easy	4 servings
Cook Time:	20 min		

Ingredients

- 2 pounds cavolo nero (black cabbage)
- 4 tablespoons extra-virgin olive oil, plus 4 tablespoons
- 2 Spanish onions sliced thin
- 2 garlic cloves, thinly sliced
- 1/4 bunch fresh flat-leaf parsley, finely chopped to yield 1/8 cup
- 1 teaspoon fennel seeds
- Pinch chili flakes
- 1 pound pork loin, cut into 4 uniform pieces, then pounded to form large flat pieces
- Salt and pepper
- 1 cup vernaccia or other dry white wine
- Chopped parsley, for garnish

Directions

Bring 6 quarts water to a rolling boil and add 2 tablespoons salt.

Cut the cabbage into 2-inch ribbons. Add the cabbage to the boiling water and cook until tender, about 6 minutes. Drain well and set aside to cool.

In a 12 to 14-inch saute pan, heat the olive oil over a medium-high flame until hot but not smoking. Add the onions and garlic and cook until soft about 5 minutes. Add parsley, fennel seeds, cooked cabbage and chili flakes, then toss to mix and remove from heat.

Lay the pork pieces out flat on a board and season well with salt. Divide the cabbage mixture over the 4 pieces and fold the pieces across to create a pocket, close and secure with toothpicks.

Heat 4 tablespoons extra-virgin olive oil in another 12 to 14-inch saute pan over medium heat. Place the pork pockets in the pan and cook until golden brown on both sides. Add the wine, lower the heat to medium-low and simmer 10 minutes. Remove the pork to a plate, swirl the remaining olive oil into the pan, add chopped parsley to the liquid, pour over the pockets and serve.



8.5 x 11"



4 x 6"



3 x 5"

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