

Cabbage Pies (Kulebyaka)

Season: Spring

Type: Main

Serves: 36 tastings



From the garden: Silverbeet, cabbage, spring onion & parsley

Equipment:	Ingredients:
<p>Large bowl x 1 Large saucepan x 1 Small saucepan x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Baking trays x 3 Baking paper Kitchen scale Serving plate x 5</p>	<p>2 eggs (hard boiled, follow instructions below to prepare eggs) 50g butter 1 tablespoon cream 10 silverbeet leaves (stem removed, chopped) 1 piece of pre-cut cabbage 1 spring onion ¼ cup parsley (leaves only, finely chopped) 1 teaspoon dried dill 1 teaspoons salt 6 sheets puff pastry (thawed)</p>

What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Boil eggs in a small saucepan filled with cold tap water for 5 minutes.
4. Remove eggs from water, cool, peel and cut into small cubes.
5. Put all the ingredients **except** eggs and pastry into a large saucepan, cook until vegetables are softened and liquid dries off. Set aside to cool.
6. Divide vegetable mixture into 12 portions.
7. Cut each pastry into half.
8. Place one portion of the mixture in each piece of the pastry, working it into a long sausage.
9. Fold the pastry over the mixture, press and seal all sides.
10. Place pies on lined baking trays and bake for 20 minutes, or until golden brown.
11. Cut each pie into 3 pieces.
12. Serve into 5 serving plates.