

*Stuffed cabbage ('golabki') with sheep's cheese ('bryndza') and bear garlic*

*Recipe written down by Agnieszka Wereszczyńska*

*Cabbage - 1 head*

*Onion - 1 piece*

*Butter - 10 dag*

*Sheep's cheese ('bryndza') - 25 dag*

*Buckwheat groats - 0.5 kg*

*Dried mushrooms - 15 dag*

*Dried bear garlic - 2 large spoons*

*Stuffing for cabbage rolls*

*Mix the cooked groats with the sheep's cheese. Stew the onion in butter, add the mushrooms previously soaked and drained of water. Once the mushrooms are cooked, add them to the groats and mix thoroughly. Season with salt, pepper and bear garlic.*

*Peel the scalded cabbage leaves. Spoon a large spoonful of stuffing onto each leaf. Wrap so that nothing comes out. Place the remaining leaves on a baking tray, place the cabbage rolls on top, pour in the scalding water and cover with cabbage leaves.*

*Bake in the oven at 150 °C for 40 minutes.*