



Rachel Roddy's Stuffed Lettuce in Broth

Note from Rachel: The tenderness of butterhead does mean it seems even more tender when wilted, but there is strength in wilting, plus it wraps tightly around a filling of breadcrumbs, cheese, and herbs.

Note from Chérie: Two toothpicks are better than one. Three, I'm not so sure. I think it's safe to say that most nuts and herbs can be substituted; I had success with cashews, mint, and oregano.

Cooking time: 30 minutes prep; 15 minutes active

Serves 2-3

2 heads soft-leaved butterhead lettuce
1 and 1/2 quarts of good vegetable broth
2 eggs
Just shy of 1 cup of breadcrumbs (about 7/8ths)
1 and 1/2 cups finely grated parmesan
1 garlic clove, peeled and finely minced
1/3 cup of pine nuts or almonds, finely chopped or pounded
2 heaped tbsp minced parsley
1 tsp minced marjoram
Salt and black pepper

Separate the leaves from the lettuces, select the 24 nicest and best-looking ones, then wash (save the rest for another use). Bring the broth to a boil, then blanch the leaves for 30 seconds, scoop them out and blot dry; they should be soft and floppy, so cut away any hard central ribs.

Lightly beat the eggs, mix with the breadcrumbs, and leave to sit for 10 minutes. Add the cheese, garlic, nuts, herbs, a pinch of salt, and a few grinds of pepper, and mix well to combine.

Lay out the leaves flat on a work surface, put a teaspoonful of the filling in the middle of each, then swaddle it like a baby by lifting the bottom half of each leaf, bring it in at the sides, roll up into a neat and very tight little parcel. Seal with toothpicks.

Bring the broth to a gentle simmer, lower in the lettuce parcels, and poach them for 10 minutes.

Serve in shallow bowls, giving everyone six parcels and some broth, and pass around more cheese for those that want it.

SOURCE: [THESAVERY.SUBSTACK.COM](http://thesavory.substack.com)