

A close-up photograph of a bowl filled with dumplings in a creamy mushroom sauce, garnished with fresh parsley. A silver spoon is visible in the bowl.

Recipes

Alpine dining

Airy and light quark pancakes that you can't get wrong. A classic Austrian pastry dish that is sure to delight the entire family. The baked fluffy quark pancakes are finished off with a crunchy cinnamon and sugar crumble and a dollop of cranberry jam.

A little tip: They taste nice cold as well, which means that you can take them out with you on a hike.

In summer, the best way to eat dumplings is to use them to soak up a golden sauce filled with chanterelles that you've foraged yourself in the forest.

Dumplings with mushroom sauce

Ingredients for the dumplings:

- 1 large onion
- Oil for frying
- 180 g Land-Leben bread crumbs
- 4 medium eggs
- 200 ml milk
- 1/2 sprig of parsley

- 75 g flour
- 2 tbsp. cornflour
- Salt & pepper

For the goulash:

- 850 g chanterelle mushrooms
- 1 large or 2 medium onions
- a good splash of oil
- $\frac{3}{4}$ tsp. paprika
- 250 g sour cream
- 250 ml whipping cream
- Salt & pepper
- optionally: a pinch of ground chilli pepper
- 4 tbsp. chopped parsley

Preparation

For the dumplings: Peel and finely chop the onion and leave briefly to sweat in oil. Combine the bread cubes, warm milk and the eggs in a bowl. Chop the parsley and add as well. Season with salt and pepper. Then add the flour and cornflour. Season to taste with salt and pepper. Knead everything together to form a mass. Boil some slightly salted water and turn down to simmer. Roll into dumplings with wet hands and simmer for ten minutes. Then use a ladle to remove them from the water.

For the mushroom goulash: Clean the mushrooms, cut any larger ones in half or into pieces. Peel and finely dice the onion. Heat some oil in a pan. Cook the onion until it is transparent, add the mushrooms to the pan and cook for several minutes while stirring. Drain the liquid and put to one side for later. Lightly dust the chanterelles with paprika and brown them briefly. Add the sour cream and the whipping cream to the mix and allow the mixture to simmer on low heat for several minutes. Stir in the liquid that came out of the mushrooms and add salt and pepper to taste.

Quark pancake with cranberry crumble

Ingredients For the pancake:

- 4 eggs
- 1 container of quark {approx. 250 g}
- 4 tbsp. icing sugar
- 1 tsp. corn starch
- 50 g semolina
- The juice of half a lemon
- Zest of half an organic lemon
- 1 shot of rum
- 2 tbsp. butter for frying

For the crumble:

- 150 g [Land-Leben bread crumbs](#)
- 2 tbsp. butter for frying
- ¼ tsp. cinnamon.
- 2 tbsp. sugar
- Icing sugar to garnish
- 100 g cranberry jam {to garnish}

Preparation

Pre-heat the oven to 180°C (fan).

For the pancake: Separate the egg white from the yolks. Beat the egg yolks with the quark and the sour cream until smooth. Add in the icing sugar, corn starch and semolina. Then add the lemon juice and lemon zest. Infuse the batter with a shot of rum. Whisk the egg whites until they form stiff peaks and gently fold into the batter. Allow the batter to rest for a little while. Melt some butter in an oven-safe pan or baking mould. Pour the mixture into the mould, place in a preheated oven and bake at 180 degrees (fan) for 20 minutes. Remove from the oven and use a spatula to cut into rough slices.

For the crumble: Melt the butter in a pan. Put the whole-grain breadcrumbs in the pan with sugar and cinnamon, continue to stir while gently roasting them on a medium heat. {Be very careful, this can burn quickly}



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