



Recipes

Curd dumplings

These delicious curd cheese dumplings with cranberries are perfect for the autumn season.

Recipe

4 servings (8 dumplings)

30 minutes

easy

Ingredients:

For the dumplings:

- 275g curd cheese
- 75g butter (soft)
- 1 egg (large)
- 135g wheat flour (universal)
- 100g cranberry jam

For the breadcrumbs:

- 2 tbsp butter

- 150 g LAND-LEBEN wholegrain breadcrumbs
- ¼ teaspoon cinnamon
- 2 tbsp sugar

To garnish:

- Some cranberry jam
- Icing sugar

Preparation:

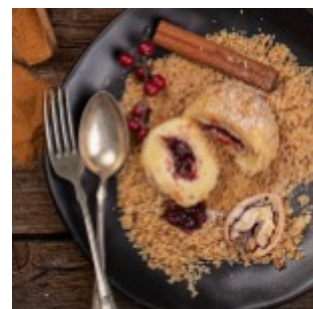
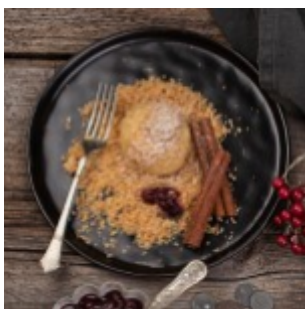
For the dumplings: Knead the curd cheese with the soft butter, egg and flour to form a smooth dough. Shape the dough into a roll on a floured work surface and cut off slices. Pull the slices apart with your fingers and spread a tablespoon of cranberry jam in the middle of each slice. Shape the dough into round dumplings.

Bring plenty of water with a pinch of salt to boil. Reduce the heat and simmer the dumplings in the water for eight to ten minutes, until the dumplings float to the top.

For the breadcrumbs: Melt the butter in a pan. Mix the wholegrain crumbs with sugar and cinnamon, add to the pan and briefly toast while stirring over medium heat. (Warning: burns easily!).

Spread the breadcrumbs on plates and place the dumplings on top. Serve with a little cranberry jam and garnish with icing sugar.

TIP: Alternatively, the dumplings can be prepared in the steamer.



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