

Recipes

Heavenly chocolate and coconut curd dumplings

Our upgrade of the classic curd dumplings is this surprising end to a feast! These sweet delicacies are rolled in coconut flakes and filled with soft chocolate – sounds like a heavenly dessert to us.

Preparation Time: 1 hour, 15 Minutes

Servings: about 14 dumplings

Ingredients:

- 80 g butter (soft)
- 60 g powdered sugar
- 2 eggs (size M)
- 150 g **LAND-LEBEN organic spelt breadcrumbs**
- 100 g of flour
- 500 g curd cheese

For the filling:

- 14 pieces of chocolate (corresponds to about ½ bar of chocolate)

For rolling:

- 50 g coconut flakes

Preparation:

Beat the butter with the sugar until creamy. Stir eggs, **LAND-LEBEN organic spelt breadcrumbs** and flour into the buttercream. Drain the curd and stir in as well.

Cover and chill the dough in the refrigerator for about an hour.

With damp hands, shape the dough to about 14 flat round wrappers. Place a piece of chocolate in the middle of each of the wrapper, fold the dough up and shape it into a round dumpling.

Put the dumplings in a large pot of boiling water and immediately reduce the heat.

Let the dumplings simmer in the hot water for around 10 minutes (do not boil anymore).

Roll the dumplings in coconut flakes and serve them when they are still warm.