

Apricot Dumplings with Curd Cheese Dough

30—45 Min

Ingredients 4 Portions

= Kotányi Produkte

8 pcs.	Apricots
2 cups	Breadcrumbs
75 g	Butter
1 tsp.	Cinnamon, Ground
	Powdered sugar

For the dough

250 g	Curd cheese
125 g	All-purpose flour
1 pcs.	Egg
60 g	Butter
1 pinch	Sea Salt, Coarse

Preparation

1. First combine the egg with the curd cheese, the softened butter, the flour and a pinch of Kotányi Sea Salt. Allow the dough to rest then divide it into 8 pieces.
2. Now bring a large pan of water and a pinch of salt and sugar to a boil. Meanwhile, wash the apricots and pat dry with a piece of paper towel.
3. Place a piece of dough into the palm of your hand and press into a flat circle. Place an apricot in the middle and form the dough into a dumpling around it. The apricot should be completely encased by the dough.

   HINT: If you have a sweet tooth, put a sugar cube in the middle instead.

4. Now place the dumplings in gently simmering water and allow to simmer for around 10 minutes. When the dumplings rise to the top, that means they are ready.
5. While they are cooking, prepare the crumb mix. Melt the butter in a pan, stir in the breadcrumbs with a pinch of cinnamon and toast until golden brown.
6. Once ready, allow the dumplings to dry then roll them in the crumb mix. Serve up onto a plate and dust with a little powdered sugar.