



Apricot Dumplings with Curd Cheese Dough

🕒 30–45 Min   

Preparation

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

- 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.

