



# Buckwheat Dumplings on Dill Sauce with Curry Cabbage

🕒 70—90 Min   

## Preparation

### Ingredients 4 Portions

♦ = Kotányi Produkte

#### For the Buckwheat Dumplings

250 ml	Buckwheat
500 ml	Vegetable stock, clear
1 tbsp.	Butter
4 pcs.	Egg yolks
3 tbsp.	Buckwheat flour
2 tsp.	Salt
2 tsp.	♦ Parsley, Chopped
1 tsp.	♦ Dill Fronds, Chopped

#### For the Dill Sauce

100 g	Butter
2 tbsp.	Flour, smooth
250 ml	Vegetable stock, clear
200 g	Sour cream
1 tbsp.	Vinegar
4 tbsp.	♦ Dill Fronds, Chopped
1 pinch	♦ Sea Salt, Coarse

#### For the Curry Cabbage

300 g	Cabbage, white
2 tbsp.	Vegetable oil
3 tbsp.	Water
1 tsp.	♦ Curry Madras
1 pinch	♦ Sea Salt, Coarse

- 1 Bring the vegetable broth with the butter to a boil. Stir in the buckwheat and cook for a few minutes. Then reduce the heat, cover with a lid and let rest.
- 2 Mix the cooled buckwheat with the egg yolk, Kotányi herbs as well as the buckwheat flour and season with salt. Preheat the oven to 190 °C.
- 3 Form golf ball-sized dumplings from the mixture and place on a baking sheet lined with baking paper. Bake in a preheated oven at 190 °C for 15 minutes.
- 4 For the sauce, melt the butter in a saucepan, add the flour and mix until free of lumps
- 5 Pour in the soup and let it cook through. Add the Kotányi dill and vinegar. Season with salt. Stir in the sour cream before serving.
- 6 Cut the cabbage into strips, lightly toast in a pan with oil, tossing frequently.
- 7 In the next step, salt, deglaze with water and sauté briefly.
- 8 Finally add the Kotányi Curry, mix well and enjoy.

