

# Cold Topfennockerl Curd Cheese Dumplings with Cherry Compote

60–75 Min

## Ingredients 4 Portions

= Kotányi Produkte

For the Topfennockerl curd cheese dumplings

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| 250 g | Curd cheese |
| 80 g | Powdered sugar |
| 5 pcs. | Leaves of gelatin |
| 200 g | Sour cream |
| 400 g | Whipping cream |
| 1 pkt. | Bourbon Vanilla Sugar |

For the cherry compote

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|---|---|
| 300 g | Cherries |
| 100 ml | Water |
| 2 tbsp. | Sugar |
| 1 tbsp. | Cornstarch |
| 1 tsp. | Spearmint, Crushed |
| 1 tsp. | Thyme, Crushed |

## Preparation

1. First soften the gelatin in some water. Then beat the whipping cream until it forms stiff peaks and then stir in the curd cheese, Vanilla Sugar, sour cream and powdered sugar.
2. Now squeeze the softened gelatin and warm it through in a pan. As soon as it is liquid, the gelatin can be stirred into the cream. Then leave to set overnight in the fridge.
3. To make the compote, wash the cherries thoroughly first. Then cut the cherries in half and remove the stones.
4. Put the water and sugar in a pan. Add the cherries, season with spearmint and thyme, bring to a boil and allow to simmer over a low heat for around 3 minutes.
5. Next mix the cornstarch with a little water to get the compote to the correct consistency. Remove the pan from the heat and allow the compote to cool.
6. While the compote is cooling down, shape the dumplings from the mixture. It's best if you use two small spoons to do this.
7. Dish the dumplings up straight away and serve with the compote. Garnish with a couple of fresh cherries.

**HINT:** Warm buttered breadcrumbs finish the dumplings off perfectly.