



Crispy Strudel Dumplings with Potatoes and Herbs on a Pea and Mint Cream

⌚ 60–75 Min   

Preparation

Ingredients 4 Portions

♦ = Kotányi Produkte

For the Strudel Dumplings

2 Pc.	Strudel Pastry Sheets
1 Pc.	Potato, medium
1 Tbsp.	Curd (20% fat)
0.5 Tsp.	♦ Parsley, Chopped
0.5 Tsp.	♦ Thyme, Crushed
0.5 Tsp.	♦ Chives, Chopped
1 Pinch	♦ Nutmeg, Ground
1 Pinch	♦ Sea Salt, Coarse
1 Pinch	♦ Pepper Black, Whole
	Water
	Vegetable Oil

For the Pea and Mint Cream

200 g	Peas, frozen
250 ml	Heavy Cream
1 Tbsp.	Butter
1 Pinch	♦ Cayenne Pepper, Ground
1 Pinch	♦ Sea Salt, Coarse

- 1 Cook the peas with the cream, salt, butter and mint until soft and then puree very finely. Finally, season to taste with salt, pepper and cayenne pepper.

HINT: If the pea cream is too thick, stir in some warm milk.

- 2 Peel the potatoes and cook them in salted water until soft. Let cool and mash with a fork.
- 3 Mix the mashed potatoes with the curd, herbs and nutmeg. Season to taste with salt and pepper.
- 4 Lay out the strudel pastry sheets and cut into 10 cm rounds with a cookie cutter. Place a spoonful of the potato mixture in the center and wet the edges of the dough with water. Fold and press the edges into place.
- 5 Heat vegetable oil in a saucepan and bake the tascherl for two minutes until crispy. Drain on paper towels.
- 6 Arrange the finished dumplings on a plate with the warm pea and mint cream.

