



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 ↑ Thyme, Crushed 0.5 Tsp. 0.5 Tsp. ↑ Chives, Chopped 1 Pinch ♦ Nutmeg, Ground 1 Pinch ♦ Sea Salt, Coarse

Water

Vegetable Oil

◆ Pepper Black, Whole

For the Pea and Mint Cream

200 g Peas, frozen
250 ml Heavy Cream

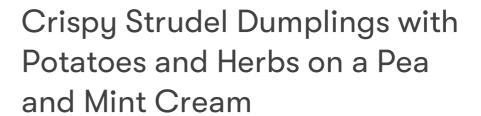
1 Tbsp. Butter

1 Pinch

1 Pinch Cayenne Pepper,

Ground

1 Pinch Sea Salt, Coarse



Preparation

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.

