

Germknödel

160–190 Min

Preparation

1 In a small bowl, combine yeast, sugar, 1 tbsp flour, and milk. Stir and let sit for 5 minutes to activate the yeast. In a larger mixing bowl, combine flour, salt, and lemon zest. Add the yeast mixture and egg, then knead into a soft dough.

2 After 5 minutes, add butter in pieces and continue kneading for another 7–10 minutes. Shape the dough into a ball, place it in a greased bowl, cover with plastic wrap, and let rise for about an hour, or until it doubles in size.

HINT: Rising time depends on room temperature!

3 Punch down the dough and divide it into 6 portions. Shape each portion into a ball, then roll it out into a 10 cm circle. Place a teaspoon of plum jam in the center, seal the dough as if making a dumpling, and shape it into a ball, ensuring the filling doesn't leak. Repeat with the remaining dough.

4 Place the balls on pieces of parchment paper, cover with a cloth, and let rise for 20 minutes. Meanwhile, fill a pot halfway with water and bring it to a boil.
Place a steamer insert or a metal sieve lined with gauze over the pot, and add 1–3 Germknödel, depending on the size of your steamer. Cover and steam for 20 minutes.

5 For the vanilla sauce, combine egg yolks, cornstarch, sugar, vanilla paste, and 100 ml milk in a bowl. Heat the remaining milk in a saucepan until it just begins to boil. Remove from heat and slowly pour it into the yolk mixture while whisking constantly. Return the mixture to the saucepan and cook on low heat, stirring continuously, until bubbles appear. Cook for another 2 minutes, then remove from heat.

HINT: If not using immediately, cover the surface with plastic wrap to prevent a skin from forming.

6 In a small bowl, mix the poppy seeds and Bourbon vanilla sugar. Transfer the steamed Germknödel to bowls, drizzle with vanilla sauce, sprinkle with the poppy seed mixture, and serve.

Ingredients 6 Portions

= Kotányi Produkte

For the dough:

350 g	All purpose flour
4 g	Dry yeast
20 g	Bourbon Vanilla Sugar
0.5 tsp	Himalayan Salt
1 tsp	Lemon Peel, Chopped
150 ml	Milk, warm
1	Egg
40 g	Butter, at room temperature
150 g	Plum jam

For the vanilla sauce

500 ml	Milk
2	Egg yolks
2 tbsp	Corn starch
1 tbsp	Bourbon Vanilla Paste
70 g	Sugar

Zum Servieren

2 tbsp	Ground poppy seeds
1 tbsp	Bourbon Vanilla Sugar