

Light Ricotta Dumplings on Chanterelle Goulash

60–70 Min

Ingredients 4 Portions

= Kotányi Produkte

For the ricotta dumplings

600 g	Ricotta
75 g	Flour
350 g	Parmesan
1	Egg
1 pinch	Nutmeg, Whole
1 pinch	Sea Salt, Coarse

For the goulash

1 kg	Chanterelles
2 Stk.	Red bell pepper
1 Stk.	Onion
2 Stk.	Garlic cloves
3 tbsp.	Oil
3 tbsp.	White balsamic vinegar
2 tbsp.	Tomato puree
100 ml	Whipping cream
1 tsp.	Butter
2 tbsp.	Organic Special Sweet Paprika, Ground
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole
3 tbsp.	Parsley, chopped

Preparation

1. To make the ricotta dumplings: Drain the ricotta off through a sieve, as this ensures the dumplings remain slightly firm. It's best to prepare the dumplings while the goulash is stewing. (See step 8)
2. To make the chanterelle goulash: Peel and roughly dice the onion and garlic. Remove the core from the bell pepper and roughly dice.
3. Next heat the oil in a pan. If the temperature is right, the diced onion will sweat until translucent. Then mix in the diced garlic and bell pepper. Sweat over a low heat for around 30 minutes.
4. Meanwhile, wash the chanterelles. Once washed, pat dry with a piece of paper towel as this will absorb the liquid from the mushrooms. Add the tomato puree and Kotányi Paprika to the bell pepper and onion mixture and fry 1 to 2 minutes, stirring constantly.
5. After 30 minutes, the tomato puree and Kotányi Paprika can be stirred into the bell pepper and onion. Fry for around 2 minutes while stirring thoroughly, then use 3 tbsp. of vinegar to deglaze the pan. Now add ¼ l of water and whipping cream and bring to the boil for a few minutes.
6. Season the mixture with plenty of Kotányi Salt and Kotányi Pepper. Then blend into a smooth sauce. Pour the sauce through a fine sieve and bring back to the boil for a short time, as this will help achieve the right consistency.
7. Fry the chanterelles in a pan until golden brown. Meanwhile toss in a pat of butter to give the mushrooms a better flavor. Mix the chopped parsley and the chanterelles in with the cooked bell pepper sauce and season with a little Kotányi Salt to taste. Add a little more seasoning to taste.
8. To make the dumplings: Bring a large pan of salted water to the boil. Mix the ricotta with the egg, Parmesan, flour, Kotányi Salt and Kotányi Nutmeg to form a firm mixture. Shape large dumplings the size of a golf ball by hand.
9. Bring the dumplings to the boil in the salted water. Wait until they float to the surface of the pan and then steep for around 5 to 8 minutes.
10. Serve the dumplings with fresh parsley on top of the chanterelle goulash. Kotányi recommends serving a fresh green salad on the side.