



Vanilla Curd Dumplings with Preserved Cardamom Pears

🕒 45–60 Min   

Preparation

- 1 For the curd dumplings, mix all the ingredients into a smooth mass and cover in the refrigerator for about 2 hours.
- 2 In the meantime, peel and core the pears and cut into wedges.
- 3 Scrape out the vanilla pod and add the vanilla pulp, pod and the cloves to the pear juice. Bring to a boil.
- 4 Stir in honey and cardamom and let simmer briefly. Remove the vanilla pod and cloves towards the end.
- 5 Mix the maizena with a little cold water and use it to slightly thicken the pear juice. Finally, place the pear wedges in the juice and remove the pot from the stove.
- 6 Shape the dough into medium-sized dumplings and cook gently in sweetened water for about 20 minutes.
- 7 Meanwhile, melt the rest of the butter in a pan and then add the breadcrumbs.
- 8 Briefly drain the cooked dumplings and roll them in the butter crumbs.
- 9 Serve with the pears and sprinkle with icing sugar.

Ingredients 4 Portions

♦ = Kotányi Produkte

For the Vanilla Curd Dumplings

| | |
|---------|-------------------------|
| 250 g | Curd (20% fat) |
| 1 Pc. | Egg, organic |
| 1 Pc. | Egg Yolk |
| 40 g | Butter, melted |
| 90 g | Breadcrumbs, white |
| 1 Tsp. | Maizena |
| 125 g | Butter |
| 150 g | Breadcrumbs, white |
| 1 Tbsp. | ♦ Bourbon Vanilla Sugar |
| 1 Pinch | ♦ Sea Salt, Coarse |

For the Cardamom-Pears

| | |
|----------|-------------------------------|
| 2 Pc. | Pears |
| 1 Tbsp. | Maizena |
| 250 ml | Pear Juice |
| 2 Tbsp. | Honey |
| 0.5 Tsp. | ♦ Cardamom, Ground |
| 2 Pc. | ♦ Cloves, Whole |
| 1 Pc. | ♦ Bourbon Vanilla Pods, Whole |

