

Vanilla Curd Dumplings with Preserved Cardamom Pears

45–60 Min

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

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.