



Vanilla Curd Dumplings with Preserved Cardamom Pears

⌚ 45–60 Min ♡ ♡ ♡

Preparation

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

- 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.

