



JERNEJ KITCHEN

SLOVENIAN APPLE DUMPLINGS (STRUKLJI)

Slovenian Apple Dumplings is a delicious recipe for Struklji. Baked phyllo dough, apples, cottage cheese, and toasted breadcrumbs. Proper comfort food.

SERVES	8	PEOPLE
PREPARATION:	15	MINUTES
BAKE:	45	MINUTES
TOTAL TIME:	60	MINUTES

TOAST THE BREADCRUMBS

- 1 tbsp (15g) unsalted butter
- 75 g (1/2 cup) breadcrumbs
- 1 tbsp (15g) sugar

COTTAGE CHEESE FILLING

- 180 g (2/3 cup) sour cream
- 250 g (1 cup) cottage cheese (or ricotta)
- 1 medium egg
- 1/2 tsp grated lemon zest
- 1 tsp all-purpose flour

APPLE FILLING AND DOUGH

- 4 Evelina apples (or Gala)
- 1 tbsp sugar
- 1/2 tsp lemon juice
- 1/2 tsp cinnamon powder
- 300 g [Simple Phyllo \(Filo\) Dough](#)
- 3 tbsp melted butter (for dough brush)

TOPPING

- 120 g (1/2 cup) sour cream
- 2 tbsp powdered sugar

PREPARATION

Place a rack in the middle of the oven. Preheat the oven to 190 °C / 375 °F. Grease a deep baking dish 30 cm X 20 cm or 12-inch X 8-inch with melted butter and sprinkle all over with breadcrumbs. Shake any excess breadcrumbs.

TOAST THE BREADCRUMBS

Place a skillet over medium heat. Add the butter. When it melts, add the breadcrumbs, and sugar. Pan-fry them for 5 minutes or until golden brown. Set aside until needed.

CHEESE AND APPLE FILLING

In a small bowl, stir to combine the sour cream, cottage cheese, lemon zest, an egg, flour, and a pinch of salt. In a separate bowl, combine the grated apples, sugar, lemon juice, and cinnamon powder.

PHYLLO DOUGH

Feel free to use six store-bought Filo Pastry Ready Rolled Sheets or make the phyllo pastry at home by following a recipe on our blog. Each sheet size should be approximately 30 cm x 50 cm (12-inch x 19-inch). If you plan on using homemade phyllo pastry, stretch it as much as possible, then brush it all over with melted butter. Fill with both toppings and roll into a swiss roll shape, then divide into three equal rolls to fit the baking dish. If you're using the sheets, follow the following step instructions.

FILL THE PHYLLO DOUGH

Prepare six sheets of phyllo dough, and stack two sheets together to get three separate sets of sheets. Brush the upper sheet of dough with melted butter all over. Sprinkle the bottom

1 medium egg

TOOLS AND EQUIPEMENT

deep baking dish 30 cm X 20 cm or 12-inch X 8-inch

skillet

bowl

half of the sheet with toasted breadcrumbs, then spread the apple filling on top. Spread the cottage cheese filling over the other half of the dough, leaving a 2-cm or 1-inch edge on top. Starting at the bottom (apple filling), begin rolling the sheets into a swiss roll shape. Make sure to tightly roll the dumpling to prevent any filling leakage. Place the apple strukelj seam side down into the prepared baking dish, then repeat the process with the other two sets of dough and filling.

TOPPING

In a bowl, stir to combine the sour cream, powdered sugar, and egg. Pour all over the dumplings in the baking dish.

BAKE AND SERVE

Place the baking dish with the apple dumplings into the preheated oven on the middle rack. Bake for 45 minutes at 190 °C / 375 °F. When the struklji bakes, leave them to cool to room temperature, then cut into 2 cm or 1-inch struklji. Dust with powdered sugar and serve.