



## JERNEJ KITCHEN

# SLOVENIAN CHEESE DUMPLINGS (ŠTRUKLJI)

*Slovenian Cheese Dumplings or Struklji is a lovely side dish recipe made with filo pastry, cottage cheese (or ricotta), and sour cream. Great for any day.*

SERVES	6	PEOPLE
PREPARATION:	15	MINUTES
COOK:	30	MINUTES
TOTAL TIME:	45	MINUTES

### FILO PASTRY

[Simple Phyllo \(Filo\) Dough](#)

### TOPPING

500 g (2 cups) cottage cheese or ricotta

2 eggs

180 g (2/3 cup) sour cream

1/2 tsp salt

1 tbsp Creamy Wheat Farina

### SERVING IDEA (OPTIONAL)

3 tbsp unsalted butter

60 g (1/3 cup) breadcrumbs

### TOOLS AND EQUIPEMENT

bowl

spatula

rolling pin (for homemade pastry)

kitchen towel

string

pot

### PASTRY

Start by making the pastry for the Struklji. Follow our recipe, make the pastry and place it in a freezer bag or wrap it in clingfilm. Place in the fridge for 1 hour. Or use store-bought Filo Pastry Ready Rolled Sheets.

### TOPPING

In a bowl, stir to combine the cottage cheese, sour cream, salt, and farina. Use a spatula to mix into a smooth mixture.

### HOMEMADE PASTRY AND TOPPING

Divide the pastry in half. Place a kitchen towel onto a clean working surface. Dust the kitchen towel with flour. Place the filo pastry onto the dusted towel and roll it into a 35 cm x 50 cm (14-inch x 20-inch) rectangle. Cut off the thick edge on top and the bottom of the dough. Spread half of the cottage cheese all over the pastry, leaving about 5 cm (2-inch) edge on top.

### TIP

Feel free to use the same size store-bough fresh filo pastry.

### ROLL INTO A STRUKELJ

Starting at the bottom of the pastry, begin rolling the dumpling into a swiss roll shape. Make sure to tightly roll the dumpling to prevent any filling leakage. Wrap the strukelj in a kitchen towel tightly, then press the ends together and tie with a string to get a wrapped bonbon shape. Repeat the process with the rest of the pastry and filling.

### TIP

Instead of a kitchen towel, feel free to use a clingfilm that is heat-proof. In that case, grease the clingfilm with oil or butter

before using it.

## COOK

Pour 2 liters (8 cups) of water into a big pot. Add a teaspoon of salt and place over high heat. Bring to a boil. Carefully add the wrapped dumplings into the pot, making sure the dumplings are entirely covered by water. Simmer for 30 minutes, covered with a lid. Carefully transfer the cooked cheese dumplings from the pot to a baking sheet, set aside for 15 minutes, then carefully unwrap and cut into slices.

## SERVING IDEA (OPTIONAL)

Add butter to a skillet and place over medium heat. When the butter melts, add the breadcrumbs. Cook for 3 - 4 minutes or until golden brown. Serve with Struklji.