



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.

Sponsored 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.