



JERNEJ KITCHEN

SLOVENIAN SWEET CHEESE DUMPLINGS WITH ALMONDS

Slovenian Sweet Cheese Dumplings with Almonds and Breadcrumbs is a simple recipe for a fantastic weekend dessert. Quick, Easy, and Delicious.

SERVE	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	15	MINUTES
TOTAL TIME:	20	MINUTES

SWEET CHEESE DUMPLINGS WITH ALMONDS

1/2 dumpling recipe or 4 thick slices

250 g (1 cup) whipping cream

1 tbsp sugar (for cream)

2 tbsp unsalted butter

30 g (1/4 cup) breadcrumbs

1 tbsp sugar (for breadcrumbs)

30 g (1/4 cup) finely chopped almonds

30 g (1/4 cup) ground almonds

1/4 tsp cinnamon powder

SIMMER CREAM AND SUGAR

Add whipping cream and sugar to a saucepan. Stir and place over medium-high heat. Bring to a boil, then simmer for 6 - 8 minutes. The cream should thicken and cover the back of the spoon. Stir from time to time while cooking.

PAN-FRY THE BREADCRUMBS

In a separate pan, melt the butter over medium heat. Add the breadcrumbs, sugar, finely chopped almonds, and ground almonds. Stir and pan-fry for 3 - 4 minutes. Remove from the heat and season with ground cinnamon.

SERVE

Divide the whipping cream mixture between four plates. Place a warm štrukelj on top and sprinkle with toasted breadcrumbs. Serve as soon as possible.

TOOLS AND EQUIPEMENT

saucepan

pan