



## JERNEJ KITCHEN

### PLUM DUMPLINGS WITH RICOTTA

*Plum Dumplings with Ricotta is a delicious dessert. You can use your favorite fruits in this simple family favorite recipe.*

|              |    |                      |
|--------------|----|----------------------|
| MAKES        | 16 | DUMPLINGS (8 PEOPLE) |
| PREPARATION: | 20 | MINUTES              |
| REST:        | 60 | MINUTES              |
| COOK:        | 15 | MINUTES              |
| TOTAL TIME:  | 95 | MINUTES              |

#### PLUM DUMPLINGS WITH RICOTTA

500 g (18 ounces) ricotta  
300 g (10.5 ounces) semolina flour  
4 egg yolks  
90 g (8 tbsp) melted butter  
1/4 tsp baking powder  
1/2 tsp salt  
1/2 tsp vanilla paste (BAM)  
16 plums, pitted  
80 g (1/3 cup) sugar  
60 g (1/2 cup) semolina flour, for dusting

#### TO SERVE

100 g (1/4 cup + 3 tbsp) butter  
200 g (3 cups) breadcrumbs  
2 tbsp sugar  
1 tsp BAM Spices Sweet Love (optional)

#### DOUGH FOR DUMPLINGS

Add ricotta, semolina flour, egg yolks, melted butter, baking powder, salt, and vanilla paste to a bowl. Knead into a smooth dough and place in the fridge for one hour or overnight.

#### SHAPE THE DUMPLINGS

Cut the plums in half almost all the way through. Using an ice cream scoop, grab about two tablespoons of dough. Lightly roll the dough in semolina flour. Using your hand, shape the dough into an evenly thick patty. Add one plum to the center of each dumpling. Add a cube of sugar or a teaspoon of sugar to the center of the plum, and close the plum with the dough, shaping it into a round dumpling. Roll in semolina flour and place on a baking sheet that is lightly dusted with flour. Repeat the process until there are no dough and plums left.

#### TIP

[At this point, feel free to freeze the prepared dumplings for up to three months.](#)

#### COOK

Place a large pot of salted water over high heat and bring it to a boil. Lower the heat and gently add the dumplings. Simmer for 15 - 18 minutes. If you're using frozen dumplings, cook them for 20 - 23 minutes. Gently remove from the boil, and transfer to a plate using a kitchen skimmer.

#### TOOLS AND EQUIPEMENT

bowl  
spoon  
large pot

#### Sponsored TIP

[Adding a tablespoon of sugar, two lemon peels, one tablespoon of Amaretto liquor, and 1/2 empty vanilla pod to boiling water is excellent. This way, you get a more intense, unique, delicious](#)

pan

[taste of your dumplings.](#)

#### SERVE

Place a pan over medium-high heat. Add the butter, breadcrumbs, sugar, and (optionally) BAM Spices Sweet Love mixture. Pan-fry until golden-brown for a couple of minutes, stirring occasionally. Add the cooked dumplings and pan-fry for 2 minutes, coating them evenly in the mixture. Serve with your favorite fruit compote. We love our [homemade apricot compote](#).