



JERNEJ KITCHEN

PLUM DUMPLINGS WITH FRIED BREADCRUMBS

You can make these dumpling with any filling, but those with plums are our favourites.

SERVES	8	PEOPLE
PREPARATION:	30	MINUTES
COOKING:	40	MINUTES

DUMPLING DOUGH

1500 g cooked potatoes

120 g butter, softened at room temperature

3 egg yolks

100 g semolina

1 tsp sea salt

320 g white flour, type 500 / type 00

FILLING

500 g fresh plums, without kernels

100 g sugar

FRIED BREADCRUMBS

200 g breadcrumbs

150 g butter

60 g sugar

TOOLS AND EQUIPEMENT

pot

small bowl

fine-mesh sieve

kitchen skimmer

large pan

kitchen scale

COOK THE POTATOES

Peel the potatoes and cut them on quarters. In a pot, filled with salted water cook the potatoes over medium high heat for about 30 minutes, or until they get soft.

FILLING

Prepare the filling. In a small bowl stir together plums and sugar. Set aside until needed.

While the cooked potatoes are still hot, strain them through a fine-mesh sieve, add the butter and let the dough cool down. Add the egg yolks, semolina, sea salt and the flour. Quickly knead into a smooth dough, but don't knead for more than 2 minutes.

If you are making these one day ahead or if you have enough time, place the dough in the refrigerator for about an hour. Then divide the dough into small chunks. Each should weight about 60g / 2.1 oz. Fill each chunk, dumpling with plums. Make sure there are no leaks, or the plum will come out during cooking.

TIP

[It's better if the dough rests in the refrigerator, because it is easier to work with.](#)

Set a pot, filled with salted water over medium high heat. Let it boil. Gently add the dumplings, reduce the heat and cook for about 10 - 12 minutes if you are cooking freshly made dumplings or for about 15 minutes if you are using frozen dumplings. Gently remove from the boil, transfer to a plate, using a kitchen skimmer.

TIP

It is great if you add a spoon of sugar, 2 lemon peels, 1 spoon of amaretto liquor and 1/2 vanilla bean to boiling water. This way you get a more intense, special, delicious taste of your dumplings.

SERVE

Set a large pan over a medium high heat. Add the butter and fry the breadcrumbs and sugar, until they get golden - brown. Add cooked dumplings and slowly fry them for about 2 minutes. Serve.