



JERNEJ KITCHEN

HERB DUMPLINGS GRATIN WITH TOMATO SAUCE

Herb dumplings gratin with tomato sauce is a simple summery recipe that is made in 30 minutes. A beautiful summery weeknight dinner idea.

SERVES	2	PEOPLE
PREPARATION:	5	MINUTES
COOK:	15	MINUTES
BAKE:	10	MINUTES
TOTAL TIME:	30	MINUTES

TOMATO SAUCE

- 1 tbsp olive oil
- 1 onion, peeled and diced
- 3 cloves of garlic, peeled and sliced thinly
- 260 g tomatoes
- 150 g tomato passata

HERB DUMPLINGS

- 250 g cottage cheese
- 100 g mascarpone cheese
- 1/4 teaspoon nutmeg powder
- 1 egg
- 10 g semolina
- 1 handful fresh herbs (basil, thyme, fennel, oregano...)
- 25 g parmesan cheese

TOMATO SAUCE

Place a saucepan over medium-high heat. Add the olive oil and diced onion. Cook for about 3 minutes. Lower the heat and add the garlic. Chop the tomatoes into chunks, then add to the saucepan. Cook for about 5 minutes, stirring regularly. Add the tomato passata and cook for another 5 minutes.

HERB AND COTTAGE CHEESE DUMPLINGS

Preheat the oven to 220°C / 430 °F. In a bowl, using a hand whisk, whisk cottage cheese, mascarpone cheese, a pinch of salt, a pinch of black pepper, and ground nutmeg. Add the egg and semolina. Stir to combine well.

BAKE

Pour the tomato sauce into a casserole dish. Drop a spoonful of dumpling mixture over the tomato sauce. Arrange the dumplings all over the sauce. Grate parmesan cheese over the dumplings and place in the oven on the highest rack. Bake for 10 - 12 minutes at 220°C / 430 °F. Remove from the oven, set aside for 5 minutes, and serve. Optionally sprinkle with fresh basil.

TOOLS AND EQUIPEMENT

- saucepan
- bowl
- casserole dish

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