



JERNEJ KITCHEN

POTATO DUMPLINGS WITH BREADCRUMBS, FRUIT AND CREAM

Such a delicious dessert or even a sweet main dish.

SERVES 4 PEOPLE
PREPARATION: 50 MINUTES

POTATO DUMPLINGS

650 g cooked starchy potatoes

150 g all-purpose flour

100 g corn or potato starch

50 g mascarpone

5 g salt

1 egg

25 g butter

INGREDIENTS FOR COOKING THE DUMPLINGS

5 g salt

2 tbsp sugar

1/2 vanilla bean

1 lemon (zest)

1 tsp lemon juice

CREME ANGLAISE SAUCE

1 egg yolk

2 tbsp sugar

40 g whipping cream

100 g whipped whipping cream

FRUIT

250 g frozen fruits (plums, raspberries, strawberries...)

POTATO DUMPLINGS

Mash or press your cooked and peeled potatoes through a potato ricer. In a large bowl combine the potatoes with all-purpose flour, corn (or potato) starch, mascarpone and salt. Add an egg and melted (cold) butter. Knead with your hands until the dough comes together, for about a minute.

TIP

Don't over knead the dumpling or they will lose their softness.

POTATO DUMPLINGS

Dust a clean working surface. Place the potato dumpling dough and form into a rectangle around 2 cm / 0.8 inch thick. Cut into 2 cm / 0.8 inch rolls then cut each roll into 3 cm / 1.2 inch dumplings. Use your hands to form finger-shaped dumplings by rolling them with your palms.

POTATO DUMPLINGS

Lightly dust a large plate or tray with flour. Place potato dumplings on the plate, but be careful not to place them too close together or they will stick. Repeat the process until you use all the dough.

TIP

At this point you can freeze the potato dumplings for up to a month.

COOK THE POTATO DUMPLINGS

Fill a pot with 1 liter water. Add salt, sugar, vanilla bean, lemon zest, lemon juice. Place over medium - high heat and bring to a boil. Reduce the heat to medium - low and gently add in the potato dumplings. Cook for about 3 - 4 minutes at a light simmer. If you are cooking frozen potato dumplings from this recipe, cook them for about 6 - 8 minutes. Take out with a

50 g sugar

NUTTY BREADCRUMBS

20 g butter

30 g breadcrumbs

30 g ground nuts (hazelnuts, almonds, walnuts, pekans...)

1 tbsp chopped nuts (hazelnuts, almonds, walnuts, pekans...)

30 g sugar

TOOLS AND EQUIPEMENT

potato ricer

pan

pot

saucepan

kitchen knife

mixer

skimmer, and leave to cool a bit.

CREME ANGLAISE SAUCE

Add sugar and whipping cream to a saucepan, stir until the sugar dissolves, then add an egg yolk, stir well and place over medium - high heat. Cook for about one minute, stirring constantly. (Important: Keep stirring until the mixture thickens enough to fully coat the back of your spoon and is as smooth as silk. Be careful not to get scrambled eggs) Remove from the heat and leave the sauce to cool completely. In a separate bowl whip the rest of the whipping cream. Add the creme anglaise sauce to the whipped cream and stir to combine.

FRUIT

In a small saucepan combine frozen fruit and sugar. Place the saucepan over high heat and bring to a boil. Reduce the heat and cook for about 10 - 15 minutes, stirring occasionally.

BREADCRUMBS

Heat the butter in a large pan over medium heat. In a small bowl combine ground nuts, chopped nuts, sugar and breadcrumbs. Add the mixture to the pan and toast until the nuts are golden and crunchy. Add the cooked potato dumplings and coat them with breadcrumb mixture.

SERVE

Serve the coated potato dumplings with warm fruit and a generous dollop of Creme Anglaise Sauce. Enjoy.