

CHEESE DUMPLINGS WITH WILD GARLIC SAUCE AND SAUTED WHITE CABBAGE

(for 4 persons)

ingredients for the dumplings

- 200g cubes of white bread
- 30g butter
- 40g shallots
- 130g mountain cheese (strong)
- a little flour
- 1/8 l lukewarm milk
- Salt, Pepper, nutmeg, parsley
- 3 Eggs
- concentrated butter to fry

ingredients wild garlic sauce

- 4 shallots
- 40g butter
- 1 garlic toe
- 2 cl white wine
- 1 l vegetables stock
- 1/2 l cream
- Salt, Pepper
- 2 Ts Creme fraîche
- 1 Ts mascarpone
- wild garlic

ingredients white cabbage

- 1 Ts sugar
- 200g cubes of white cabbage
- 8cl white wine
- Salt, Pepper, nutmeg, caraway
- chervil

Preparing the cheese dumplings

Brown the butter with sliced shallots and add it to the bread cubes. Mix the mountain cheese (also small cubes), flour, lukewarm milk and spices with bread and shallots. Add now the eggs. Form the mass in small dumplings and press them between your hands and fry them slowly in concentrated butter.

Preparing the wild garlic sauce

Brown shallots and garlic. Deglaze with white wine and boil it with vegetables stock and cream. Add all spices. It should reduce approximately half. Mix it and strain through a sieve. Mix now Creme fraîche, mascarpone und wild garlic with the sauce.

Preparing the sauted white cabbage

Caramelized the sugar and add white cabbage and white wine. Flavour and let it cook. But not to long. At the end add the chopped chervil.

ENJOY YOUR MEAL!

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