

PLUM DUMPLING

Ingredients

Paste

½ kg potatoes

165 g coarse flour

1 soup spoon wheat semolina

1 egg

Salt

approx. 8 plums

approx. 8 pieces of lump sugar

crumbs

100 g butter

150 g white bread crumbs

50 g sugar

1 soup spoon vanilla sugar

Preparation

Cook the potatoes, peel them and mash them with a potato ricer. Let the potatoes cool down for a while. Mix them with flour, semolina, egg and salt and knead them all.

Remove the core of the plum and put a piece of lump sugar in it.

Form a fat roll with the pastry and cut 8 equal slices. Put one plum on each slice and form dumplings. (Take care that there are no small cracks.)

Cook salt water and let the dumplings brew for about 12 minutes with low heat. (Do not cover them!)

Roast the white bread crumbs with butter, sugar and vanilla sugar.

Roll the dumplings in the crumbs and serve them with powder sugar on top.

GOOD SUCCESS!

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