

TASTES OF LIFE

Potato Dumplings (Serves 4)

- 125 g Potatoes
- 20 g Fresh yeast
- 8 tbsp Lukewarm milk
- ½ tsp Salt
- 250 g Plain flour
- 2 tbsp Soft butter
- 1 Egg
- 200 g Cream cheese with herbs

To glaze: Milk

For the steam: Approx. 150 ml water

Peel and cook the potatoes and press through a potato ricer or mash them, while still hot. Leave to cool slightly.

Dissolve the yeast in the milk. Mix with the potatoes, salt, flour, butter and egg, and knead to form a malleable dough. Cover and put in the oven at 35° C (Conventional heat) for approx. 30 minutes to rise.



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Form the dough into 12 balls. Make a small hollow in the side of each, and spoon 1 tsp cream cheese into the centre, then press back together to seal.

Place the dumplings in a greased ovenproof dish (approx. 20x30 cm), and put in the oven at 35° C (Conventional heat) for a further 20-30 minutes.

Brush the dumplings with milk and bake until golden.

Setting:	Moisture Plus
Temperature:	160-180° C
Shelf position:	2
Time:	35-45 minutes
Bursts of steam:	2
When to add the steam:	After 5 minutes After a further 10 minutes

Tip:

These dumplings make an excellent accompaniment to a stew.