

Schlipfkrapfen

Ingredients

For the pasta dough:

- 300 g wheat flour
- 100 g rye flour
- 1 egg
- 150 ml lukewarm water
- A little bit of oil
- 1 teaspoon salt

For the filling:

- 1 kg potatoes
- 200 g curd cheese
- Spring onion
- Half a bunch chive
- Half a bunch parsley
- Salt, pepper, nutmeg



Recipe

1. Start with the pasta dough. Mix all ingredients with a hand mixer until a smooth mass is formed that is neither sticky nor too dry. The finished dough is wrapped in cling film and placed in the refrigerator for just under an hour.

2. In the meantime, peel and cook the potatoes. Let them cool a little and mash with a potato masher or a potato press. Then mix with the other filling ingredients and season to taste.

3. Now roll out the pasta dough with a rolling pin. Alternatively, you can use a pasta machine. This will make the dough more even, but it will also take a lot longer. The pasta dough should not be too thin either, otherwise the Schlipfkrapfen may tear when pressed together.

4. Use a cookie cutter or a glass to cut out round shapes (five to six centimetres in diameter) and add a teaspoon of the filling to each. Now fold them up and press the edges down firmly. This works best if the edge has been moistened a little beforehand.

5. Put the finished dumplings in boiling water for about 5 minutes. They are ready when they swim on top. Take them out and let them drain a little.

6. Serve the finished Schlipfkrapfen with melted butter and some chives. Have some parmesan ready, depending on your taste.

