

Ingredients for potato dumplings:

- 1 kg of potatoes
- 300 g of wheat flour
- 50 ml of oil
- 1 egg
- salt



Recipe for potato dumplings:

- Cook potatoes, cool them, peel, add the cheese and mix together.
- Pastry board sprinkle with flour, put the dough, add one egg, flour some salt and make rollers from the dough. For the dough, give enough flour to get the consistency that can be cut with a knife.
- From rollers with a knife cut cakes and dumplings. Cook in salted, boiling water and remove after about 2 minutes.