

## Dumplings with cottage cheese

The quantity prepare approximately 50-60 units (depending on the diameter and thickness of the glass of sheeted dough)



### **Stuffing:**

- 500 g of fat or semi-fat cottage cheese
- 1 egg yolk
- 3 tablespoons of sugar
- 1 vanilla stuck or package of vanilla sugar

### **Dough:**

- 2 cups of flour
- 1 egg
- 3/4 cup of water
- 1 tablespoon of butter
- 1 teaspoon of salt

### **Instructions:**

- 1.** Put the cheese in a bowl and mash thoroughly with a fork. Add egg yolk, sugar, vanilla sugar. Mix everything thoroughly to obtain a homogeneous mass.

- 2.** Put the sifted flour in a bowl,, add the egg, butter, salt. Add gradually the appropriate amount of water, merged the ingredients. Knead until you obtain soft, smooth dough.
- 3.** Split the dough into two parts. Each of them roll out in a thin cake. Cut circles in the dough using the glass
- 4.** Put the stuffing at the center of each circle. Fold dumplings in a half, press the edges with a fork.
- 5.** Boil water with salt in a big pot and insert the dumplings in lots. Cook at low heat for about 3 minutes after coming near the surface of the water..
- 6.** Remove cooked dumplings from the pot using a slotted spoon and put on a plate.

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