

Bryndzove dumplings

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Bryndza

Special cheese made from
sheep's milk

But it can be also replaced by
cottage cheese made from
cow's milk but when you
make it with cottage cheese
it's not Bryndzove dumplings
but Curd dumplings



Ingredients for Bryndzove dumplings

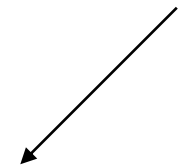
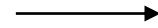
- 2-3 large uncooked potatoes
- fine whole wheat flour
- salt
- Smoked bacon
- Bryndza
- Heavy cream

Instructions

First of all we need to peel and scrape the potatoes.

Then we need to add flour and salt so our potatoes don't change colour to black

The next step you need to make is boil enough water in large cooking pot.

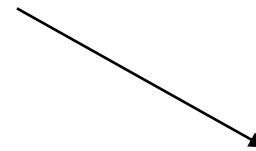


Instructions

Then form the dumplings with a knife or teaspoon and slowly put them into the boiling water

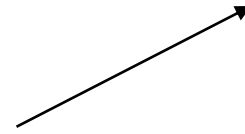


When the dumplings are done they will float on the surface of the water. You need to pick them out with a strainer and rinse with warm water

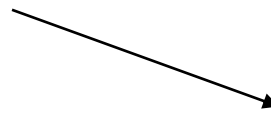


Instructions

In meantime you need to cut up little pieces of smoked bacon and fry them .



Then you take a litte bowl and mix the bryndza with heavy cream and 1tbsp of salt



Instructions

When your dumplings are done you need to mix these 3 things together. But first you need to put the bacon and then the bryndza mix so the dumplings won't be dried-up and you are done!



Serve with love and enjoy your meal !

