Bryndzové dumplings

Rebeka Váradyová

INGREDIENTS

- ▶ 10 potatoes
- whole wheat flour
- salt
- bacon
- bryndza (special cheese made from sheep's milk)
- whipping cream





- Dice the bacon and fry it on the pan.
- Add bryndza to the bowl and crumble it. After that pour the whipping cream and mix it together.







- Peel the potatoes. Then shred potatoes in food processor.
- Gradually add flour to the potatoes and mix it together.



- Boil salted water.
- When the salted water is boiled, make dumplings using the dumpling maker.
- Boil the dumplings shortly.
- Drain the dumplings and transfer to the bowl.







When your dumplings are done then add the bryndza mix and the bacon and mix it all together.



ENJOY YOUR MEAL!

BON APPETIT



