*(recipe by Monika and JN, GVM, Czech Rep.)*

Ingredients for the pastry:

* 200 g cold boiled potatoes
* 300 g flour
* 2 eggs
* a pinch of salt
* 500 g apples

Procedure:
Put all the flour and potatoes on the board and make a dole in the middle and break the egg into it. Use a fork and mix the egg with the flour and potatoes, Add a bit of salt and made the pastry with your hands. Then use the rolling pin and roll the pastry flat (about ½ cm high). Cut the flat pastry onto squares about 7 cm x 7 cm, lay one piece of apple onto each and make it into a dumpling. Then boil the dumplings in a big pot for about 10 minutes. **BON APETIT!**

