

Plum Dumplings

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Ingredients

Potato Dough

3 large potatoes, russet (about 2 pounds)

3 cups flour, 2 cups for dough, 1 cup for dusting

2 eggs

1/4 cup butter

Salt

20-30 plums

Breadcrumb Coating

3/4 cup butter

1/2 cup breadcrumbs

Directions

Place the peeled and cut potatoes into a saucepan with salted water.

Cook 15-20 min or until you can easily poke them with a fork.

When the potatoes are done, drain the water and add 1/4 cup butter, mash the potatoes with a potato masher.

Let cool.

When cool add 2 eggs and mix before you add 2 cups flour.

Now you can knead by hand, add more flour if it is too wet.

At this point put a big pot of salted water on the stove.

Roll the dough into a cylinder shape about 4-5 cm thick and cut 2-3 cm pieces.

Put plum in the middle and shape the dumplings, arrange them on a floured tray.

Put them in the boiling water one by one and stir so they don't stick to the bottom of the pot.

When they come to the surface, cook another 3-5 minutes.

In meantime melt, 3/4 butter in the large frying pan add breadcrumbs and fry for 2-3 min, make sure not to burn them.

Now take one by one dumpling and roll into butter and breadcrumb, keep them warm.

Serve with sugar and cinnamon or sour cream.

Find this recipe and picture at: food52.com/recipes/33226-plum-dumplings