

Fluffy dumplings

Cuisine: **Czech**
Food category: **Side dishes**



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Company: **Retigo**



Program steps

1

 Steaming

 Termination by time

 00:30 hh:mm

 99 °C

 50 %



Ingredients - number of portions - 10		
Name	Value	Unit
potatoes	1300	g
chicken eggs	0.04	kg
salt	0.03	kg
coarse wheat flour	0.45	kg
pork lard	0.05	kg

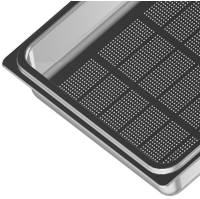
Nutrition and allergens	
Allergens: 1, 3	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	322.3 kJ
Carbohydrate	58.5 g
Fat	6.1 g
Protein	7.6 g
Water	0 g

Directions

1. We boil the potatoes in their skins, peel them, rinse them and grate them finely.

2. We mix eggs, salt, and sifted flour into the grated potatoes. From the dough, we shape soup spoons of dumplings, which we place in a greased GN container with a height of 40 mm. We boil on the program mentioned above. After cooking, we toss with fat.

Recommended accessories



GN container Stainless steel perforated