

Yeast dumplings with cottage cheese

Cuisine: **Czech**
Food category: **Desserts**





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Program steps

Preheating: 205 °C

1

 Hot air

 100 %

 Termination by time

 00:07 hh:mm

 190 °C

 100 %



Ingredients - number of portions - 30		
Name	Value	Unit
plain wheat flour	50	g
milk 3.5%	50	g
fresh yeast	20	g
caster sugar	5	g

Dough		
Name	Value	Unit
chicken eggs	2	pcs
milk 3.5%	200	g
caster sugar	80	g
vanilla sugar	20	g
plain wheat flour	450	g
butter soft	90	g
salt	5	g
lemon peel	5	g

Filling		
Name	Value	Unit
soft curds	0.5	kg
chicken eggs	3	pcs
powdered sugar	100	g
vanilla sugar	1	pcs
lemon peel	10	g
raisins	50	g
rum	50	g

Directions

First, we will prepare a preferment from all-purpose flour, warm milk, yeast, and a pinch of sugar. Let it rise for about 15 minutes.

From eggs, milk, sugar, vanilla sugar, salt, and all-purpose flour, we will prepare a dough in a mixer, which will pull away from the sides. Then we add the preferment, lemon zest, and gradually add cubes of softened butter. Once all ingredients are combined into a uniform dough, let it rise for about 1 hour.

After rising, we roll the dough into 40g pieces, which we will also let rise for about 30 minutes. After they have risen, we flatten the pieces with the bottom of a glass and fill them with cottage cheese filling. We let them rise for a few more minutes and brush the edges of the dumplings with beaten egg.

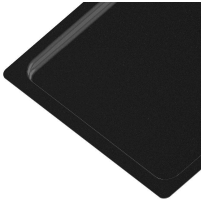
Bake at 190°C for 7 minutes. After baking, we can brush the dumplings with melted butter mixed with rum.

Nutrition and allergens

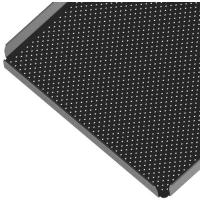
Allergens: 1, 3, 7
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	137.1 kJ
Carbohydrate	21.8 g
Fat	3.3 g
Protein	4.2 g
Water	0 g

Recommended accessories



Vision Bake



Perforated aluminium sheet, teflon coated



Enameled GN container