


potato dumplings filled with smoked meat

Cuisine: **Czech**
Food category: **Minced meat**




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Program steps


1


 Steaming

 Termination by time

 00:20 hh:mm

 99 °C

 50 %



Ingredients - number of portions - 10		
Name	Value	Unit
smoked pork belly	1000	g
potatoes	2500	g
coarse wheat flour	400	g
semolina	150	g
chicken eggs	80	g
salt	30	g
plain wheat flour	60	g
pork lard	200	g
onion	280	g

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	967.3 kJ
Carbohydrate	96.4 g
Fat	52.9 g
Protein	25.6 g
Water	0 g

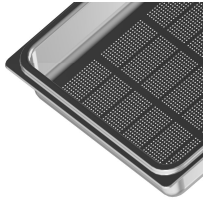
Directions

Cut the smoked belly cooked until soft into cubes.
Peel the potatoes in their skins cooked on the "Potatoes cooked in their skins" program and grind them when they have cooled down, add sifted coarse flour and semolina, eggs, salt and process them into a stiffer dough, which we roll out into a sheet and cut into squares, using smooth flour for the roll.

We put the smoked belly mixture in the center and wrap the onions fried in lard into dumplings, which we place on a greased perforated GN.

We cook according to the indicated program and after the end of cooking we slightly moisten with a shower.

Recommended accessories



GN container Stainless
steel perforated