

Potato dumplings stuffed with smoked meat

Cuisine: **Czech**

Food category: **Minced meat**



Author: **Vlastimil Jaša**

Company: **Retigo**

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

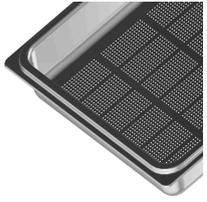
Vitamins: A, B, C, D, E, K, Kyselina listová

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

We cut the boiled smoked pork tenderloin into cubes. We peel the boiled potatoes cooked with the "Boiled potatoes in their skins" program and, when cooled, we grind them, add sifted coarse flour and semolina, eggs, salt, and process into a thicker dough, which we roll out into a sheet and cut into squares. We use all-purpose flour on the rolling surface. In the center, we place a mixture of smoked pork and onion sautéed in lard, wrap it in dumplings, which we place on a greased GN dish. We cook according to the specified program and after cooking is finished, lightly moisten with a shower.

Recommended accessories



GN container Stainless
steel perforated