

# Furry dumplings

Cuisine: **Czech**Food category: **Side dishes**Author: **Vlastimil Jaša**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

## Directions

1. Boil the potatoes in their skins, peel them, rinse them and grate them finely.
2. Mix eggs, salt and sifted flour into the grated potatoes. We shape gnocchi from the dough with a tablespoon, which we place on a greased, perforated GN with a height of 40 mm. We cook on the program mentioned above. After cooking, spread with lard.

## 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

## Recommended accessories



GN container Stainless steel perforated