

Furry 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

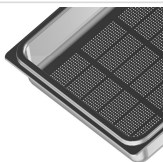
Vitamins: A, B, C, D, E, K, Kyselina listová

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. 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.

Recommended accessories



GN container Stainless steel perforated