



VEGETARIAN DUMPLINGS WITH PATE

INGREDIENTS:

250-280 g wheat flour
 100 ml milk 3,2% fat
 1 egg
 1/2 teaspoon salt + some for cooking dumplings
 1 tablespoon grape seed oil
 1 pinch of salt
 1 packaging Z Gruntu Dobre pate with mushrooms
 3 tablespoons sour cream (18%)

Moreover:

frying oil
 orange jam
 rosemary for decoration

PREPARATION:

1. Mash the pâté with a fork. Mix with the sour cream. Season with salt and pepper.
2. Heat the milk, add the oil and remove from the heat after a short while. Mix the ingredients with flour, beaten egg and salt. Knead until a smooth and elastic dough is obtained. Wrap the whole thing in foil and set aside for 30 minutes.
3. When ready, roll out the dough into a sheet 2-3 mm thick. Cut out circles. Stretch them slightly with your hand. Put 1 heaped teaspoon of filling in the centre of each circle, fold in half and seal the edges. Place the finished dumplings on a dry cloth.
4. Drop a dozen or so dumplings in batches into boiling salted water, reduce the heat after a short while, wait until the dumplings float up and cook for another 2-3 minutes. Drain the dumplings with a slotted spoon and put them on a plate. Fry the dumplings in oil. Serve with orange jam and



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fresh rosemary.