

# Dumplings

## Ingredients :

### Dough:

3 cups of flour  
1 cup of warm water  
¼ teaspoon of salt  
2 tablespoon of butter

### Stuffing:

5 large potatoes  
½ onion  
¼ teaspoon of pepper  
500g cottage cheese  
100g sour cream  
3 tablespoons of oil (for frying)

## Preparation:

Melt butter and leave it until it gets cold. In a large bowl mix flour, pepper and salt. Gradually add water and melted butter. The dough is ready when it comes together and it's smooth but not sticky (if you need, you can add more flour or water).

### Stuffing:

1. Cut the potatoes in quarters and cook for about 30 minutes. Drain them in a colander. Add sour cream and mash together.
2. Chop the onion. Heat the oil in a pot. Add the chopped onion, salt, pepper and fry the onion for about 5 minutes
3. In a large bowl mix potatoes, onion and cottage cheese (everything must be cold)

### Forming:

1. Cut the dough into 3 pieces.
2. Take one piece and roll it on a floured surface until it is 4 mm thick.
3. Cut the dough into circles with a glass turned upside down.
4. Put about 1 teaspoon of stuffing in the centre of each dough circle and stick edges together.
5. Put the dumplings in boiling water and boil for about 5 minutes.

THEY TASTE WITH A SOUR CREAM THE BEST !!!!!!!!!!!!! :-)

STUFFING MAY BE ALSO WITH BERRIES, STRAWBERRIES, MEAT OR MUSHROOMS !

😊😊😊 ENJOY YOUR MEAL 😊😊😊