

Christmas evergreen

dumplings with sauerkraut and mushrooms



Quantity: approx. 40 pieces



Time of preparation: 2.5 hours



Zero waste*

Stuffing

500 g of sauerkraut
70 g of dried mushrooms
1 medium-sized onion

Dough

550 g of flour
350 g of hot water
30 g of butter
Salt, pepper, marjoram

Stuffing

You can soak mushrooms all night in cold water to shorten their cooking time.

Put the sauerkraut in a pot, pour in cold water and boil for about 30 minutes. Do not rinse the cabbage before cooking. But if the cabbage is too sour for your taste, you can rinse it and then squeeze it.

Drain the mushrooms*, put them in a pot, pour in cold water so that it covers the mushrooms and boil for about 45 minutes, until soft.

Drain cabbage and mushrooms and chop them up to about 1 cm pieces. Dice the onion and fry in butter until it turns brown. Add the sauerkraut and the mushrooms and simmer for about 15 minutes seasoning with salt, pepper and marjoram.

Dumpling dough

Pour the flour into a bowl.

Heat the water with butter in a saucepan and gradually add hot water to the flour and mix.

Then start kneading the dough for about 2-3 minutes. Put the dough on a large board/table which has been sprinkled with flour and cover for 10 minutes with a very hot bowl. Alternatively, you can heat the bowl in the oven.

Then start rolling out the dough, often repositioning it so that it does not stick to the countertop and cut out circles using a glass.

Place 1 tablespoon of the stuffing in the middle of the circle, fold it in half and glue the corners together by firmly squeezing the edges.

In a large pot (approx. 5 l), pour water to 3/4 of its volume, add 1 teaspoonful of salt and boil. When the water has boiled, add 12-15 dumplings and stir gently. Boil for 3 minutes after the dumplings have risen to the top.

**Remember that you can also use this water later – to the mushroom soup or mushroom risotto.*

