



POTATO & RICOTTA “SCHUPFNUDEL” DUMPLINGS WITH SAGE BUTTER AND LAMB STEW

Ingredients

Schupfnudels:

400g of sieved floury potatoes
200g of dry ricotta
200g wheat flour
40g egg yolk
30g olive oil
Salt
Nutmeg

Lamb stew:

1 leg of lamb cut into about hazelnut sized pieces
Carrot, onion, celery, parsley root
Fresh garden herbs, e.g. rosemary, thyme
¼ l white wine
1 tbsp tomato purée
1 l lamb stock or broth
Cornflour

Preparation

Schupfnudels:

Mix all of the ingredients together to make a dough. With the palms of your hands roll approx. 2 cm thick “sausages” and cut off with the gnocchi dough scraper, then roll into Schupfnudels. Place in boiling salty water and leave to simmer for approx. 5 min. Strain, coat in a little oil and leave to cool.

Lamb stew:

Sear the meat in oil. Add in the root vegetables and fry. Add the tomato purée. Quench with white wine and reduce. Pour in the lamb stock and cook the meat until soft. Season with salt and pepper and add the herbs. Thicken the sauce with a little cornflour.

Finishing:

Sauté the Schupfnudels in butter and sage until crispy, add the lamb stew, stir together well and serve. Can be garnished with parsley and mild mountain cheese.