

## *Pumpkin dumplings*

*Serves 10*

### INGREDIENTS

For the dumplings:

1 small Hokkaido pumpkin  
(approx. 700 g)

**200g stale bread rolls**

170ml milk

**2 large eggs**

**1-2 tbsp flour**

**1 tsp ground nutmeg**

1 tsp ground ginger

salt, pepper

**ALLERGENS HIGHLIGHTED IN  
BOLD**



### PREPARATION

Preheat the oven to 200 C CircoTherm®.

Wash the pumpkin and remove any unpleasant spots. Cut in half, scrape out the seeds and fibers with a tablespoon. Cut into equal wedges and place on a baking sheet lined with baking paper.

Bake in a preheated oven for about 40 minutes, until the squash is very soft. Allow to cool. Cut the flesh including the peel into small pieces.

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### PREPARATION

Cut the stale rolls into small cubes. Place in a large bowl. Warm the milk until lukewarm. Add to the rolls with pumpkin, eggs, flour, nutmeg, ginger, salt and pepper and mix everything roughly with your hands. Leave to stand for 20-30 minutes.

Form 10 dumplings and place them on a greased, perforated baking sheet with some space between them. Steam at 100 C for 15-20 minutes.

Alternatively, prepare the dumplings in a pot. To do this, bring plenty of water to the boil, salt lightly and reduce the heat until the water is just simmering. Carefully place the dumplings in the simmering water, let them steep in the water for about 15-20 minutes, lift them out with a slotted spoon and drain them well.