

Austrian Germknödel (Yeast Dumplings with Plum Jam Filling)

Serves 8 servings

INGREDIENTS

8 tsp plum jam
130 ml whole milk (lukewarm)
42 g fresh yeast
2 tbsp sugar
400 g flour
¼ tsp salt
90 g unsalted butter (soft)
2 eggs
1 tbsp confectioner's sugar
3 tbsp poppy seeds
500 ml vanilla sauce
Flour (for dusting)
Fresh mint (for garnish)



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METHOD

1. Mix lukewarm milk, fresh yeast and some of the sugar and whisk for approx. 2 - 3 min., until the yeast is completely dissolved. Add flour, remaining sugar, salt, some of the softened butter, and eggs to a large bowl and mix with a stand mixer until combined. Add yeast-milk mixture little by little until a smooth dough forms.
2. Flour your work surface and form the dough into a ball. Transfer the dough back to the bowl, cover with a clean kitchen towel and let rise in a warm place for approx. 1 hr., or until the dough has doubled in volume. Flour your work surface again and divide the dough into 8 equal-sized pieces. Form each dough piece into a disc, add a tablespoon of plum jam into the center of the disc and fold dough gently over the filling, pinching the seam. Form into round dumplings and let rest again for approx. 15 min.
3. Preheat the oven to 100°C on Full Steam. Transfer the yeast dumplings to a baking tray and place in the oven, let steam for approx. 15 min. Melt remaining butter in a small pot and set aside. Combine confectioner's sugar and poppy seeds in a small bowl. Serve dumplings with vanilla sauce and some melted butter. Sprinkle with poppy seed and sugar mixture and garnish with fresh mint. Enjoy!