

Patrick Raaß's Dish for the Heidelberger Hütte

"Kaspressknödel" cheese dumplings with buttermilk on Peperonata

KULINARISCHER
JAKOBSWEG
PAZNAUN-ISCHGL

Kaspressknödel - cheese dumplings:

250g dumpling dough
400g grated Paznaun mountain cheese
100g chopped onions
25g butter
3 eggs
90ml buttermilk
salt
pepper
nutmeg

Peperonata:

2 red peppers
2 yellow peppers
1 red onion
4 dried tomatoes
500ml tomato sauce
1 clove of garlic
1 pinch of cayenne pepper
1 bay leaf
1 rosemary sprig
Zest of orange
salt
pepper

Preparation

Soak the dumpling dough in buttermilk, sauté the chopped onion in butter. Combine the eggs with the grated cheese and the spices. Lightly knead everything together, shape into dumplings and fry on both sides in oil.

Chop the peppers, onion and dried tomatoes into small chunks. Heat the olive oil in a saucepan and fry the chunks. When you have got the desired colour with tomato sauce, add the rosemary sprig and bay leaf, reduce slightly, and season to taste with salt, pepper, grated garlic, cayenne pepper and orange zest.



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