

## Andreas Spitzer's Dish for the Ascherhütte

### **Grammelknödel (potato and pork greaves dumplings) with Sauerkraut and grated mountain cheese from Paznaun**



#### **Potato dough:**

500 g floury potatoes  
3 egg yolks  
200 g flour, course-grained  
40 g meal  
40 g butter, melted  
Salt, pepper, nutmeg

Peel the potatoes and boil in salted water, drain, and let steam evaporate in the oven at a temperature of 60 °C. Squeeze the potatoes and leave to cool down. Combine the cooled-down potatoes with the egg yolks. Fold in the rest of the ingredients, process immediately.

#### **Greaves Filling:**

250 g pork, minced  
60 g onions, finely chopped  
3 tbsp. lard  
Garlic, salt, pepper

Heat the lard, and fry the onions and mince in it, season with garlic, salt and pepper. From the cooled mixture, form 8 small balls. On a surface dusted with flour, shape the potato dough into a roll, divide into 8 pieces and flatten them. Place the Greaves balls into the middle of the dough. Wrap the filling with the dough, seal tightly, and roll with floured palms. Simmer gently in salted water for approx. 12 minutes.

#### **Sauerkraut:**

600 g Sauerkraut  
100 g onions  
50 g bacon  
5 tbsp. lard or oil  
0.4 L soup or vegetable stock  
Salt, 1 bay leaf, 5 peppercorns  
4 juniper berries

Give the sauerkraut a quick rinse in cold water and leave to dry. Lightly fry the finely-chopped onions and bacon, cut into cubes, fry in fat. Pour in the fluid, add the sauerkraut and seasoning. Simmer with the lid on for approx. 45 minutes.

Plate up the Grammelknödel with the sauerkraut, grate the mountain cheese on top and garnish with chives and herbs.