



Topfenknödel with fresh strawberries

INGREDIENTS:

Dough:

800g ricotta
4 eggs
240g breadcrumbs
40g butter
100g sugar

Crust:

350g grated pistachios
powdered sugar, to taste

Garnish:

3 punnets strawberries

DIRECTIONS:

1. Mix all ingredients to prepare the dough for the "Topfenknödel". Place in refrigerator for 30 minutes. Afterwards you can form the dumplings (Knödel) with your hands (wet hands for easy forming).
2. To boil the dumplings, place in boiling water with a small amount of sugar, for 15 to 20 minutes.
3. After cooking remove dumplings, roll in grated pistachios and powdered sugar, serving lukewarm with fresh strawberries.



Pair with a French
Muscat de
Beaumes de
Venise.

Serves 8

Recipe provided by Hotel Schweizerhof, a member of Worldhotels

La Soupière at Hotel
Schweizerhof Zürich

