

## Sheep's Cheese Dumplings with Leaf Salad and Styrian Pumpkin Seed Oil



**Main dish**

Kind of recipe



**70 Minutes**

Preparation

30 Minutes



**middle**

Severity



### Ingredients for 4-6 people

Potato dough: 500g boiled starchy potatoes 150g all-purpose flour 30 g semolina or polenta 1 egg salt nutmeg  
Filling: 80g sheep's milk cheese 2 Tsp fresh chopped herbs 2 Tsp roasted chopped pumpkin seeds 2 Tsp white bread crumbs  
Salad: 200g leaf salad (e.g. Treviso water cress, Lollo Rosso, Friesee, dandelion, red radishes, field salad, etc.) 2 Tsp Styrian Pumpkin Seed Oil P.G.I. 2 Tsp apple vinegar 1 Tsp cider vinegar ½ clove of garlic 1 Tsp chopped chives salt ground pepper

### Preparation

Peel and press the cold boiled potatoes, add the other ingredients and blend until a smooth dough. Mix the sheep's milk cheese with herbs, Styrian pumpkin seeds and bread crumbs and form small balls. Roll out the potato dough and cut out pieces to coat the balls with. Freeze them for a short time. Meanwhile bring salted water to the boil, wash and dry the leaf salad. Prepare the dressing with the rest of the ingredients. Poach the sheep's milk cheese dumplings for about 5 minutes, strain carefully and serve with the marinated salad. Garnish with Styrian Pumpkin Seed Oil P.G.I. Tip: This dish can also be served with fresh bread.

**Recipe from Vollmer Erich / Foto: Stefan Kristoferitsch**