

Pink, Heart-shaped Dumplings

yield: 3-4 people (about 60 dumplings)

Ingredients:

Dumplings:

1lb/456g cooked and mashed potatoes

8oz/227g cooked and grated red beets

1 egg yolk

pinch of salt

about 2 - 2 ½ cup all-purpose flour plus more for dusting

Raspberry Sauce (optional for serving):

200g/7oz raspberries

2 teaspoons sugar

¼ cup heavy whipping cream

or melted butter and sugar to serve

Directions:

In a bowl (you can use a mixer) mix together the potatoes, beets, salt and yolk.

Add the flour, gradually, first 1 cup and knead the dough. Add more flour - about ¼ cup at the time and keep kneading until you get a smooth, soft and a little sticky dough. I used 2 cups of flour but it depends on the potatoes and beets (how “wet” they are).

Transfer the dough onto the surface generously sprinkled with the flour and divide into two pieces. Working with one half at the time, flat the dough using your hands and cut the heart-shaped dumplings (I used cookie cutter 5cm/2inch diameter).

Continue until your dough is over.

Bring the large pot with the salted water to boil. Drop the dumplings into it. Cook for about 2-3 minutes counting from the moment they float to the surface.

Serve with raspberry sauce or just with melted butter and sugar.
You can also serve them with beef or pork stew.

Raspberry Sauce: Blend the raspberries and sugar. Add the cream and blend for another minute. Chill. Adjust the sweetness according to your taste. Pour over the dumplings.

Enjoy!:)