



Pumpkin cheese dumplings with sage butter

for 8-10 dumplings:

250 g bread cubes
120 g of Vorarlberg mountain
cheese, grated
1 egg
300 ml Ländle milk
2 tbsp 8 herbs frozen or fresh
2 teaspoons of salt
1 teaspoon pepper
1 vegetable stock cube
1 organic Hokkaido pumpkin
250-300 g
some flour for binding
2 tbsp Ländle butter sweet cream
4-6 sage leaves

Wash the pumpkin well and cut in half. Brush with a little olive oil and place on a baking sheet lined with baking paper. Bake at 200 degrees for about 30-35 minutes until the pumpkin has turned lightly brown and soft.

Let cool down a bit and then puree very finely with a high-performance mixer or hand blender. Put the bread cubes in a large bowl. Warm the Ländle milk with the stock cube and pour over the bread cubes. Mix in all the remaining ingredients including the pumpkin puree and mix everything very well.

If the mixture is too moist, just add a little flour.

Let the mixture soak for about 15 minutes. In the meantime, either preheat the steamer or bring salted water to the boil. Shape into dumplings and either boil or steam for 20 minutes each.

Warm the Ländle butter with the sage leaves until the butter is clear and light brown. Swing the pot a little bit the whole time so that nothing burns.

Arrange the dumplings on plates and pour the sage butter over them.