

Hermann Huber's dish for Jamtalhütte

Paznaun mountain cheese dumplings with warm sweetheart cabbage salad

Ingredients for 6 people

300 g bread cubed
250 g Milk
1 onion
50 g Butter
100 g Paznaun mountain cheese
100 g Paznaun Alpine cheese
100 g Grey cheese
4 eggs
60 g baby leek
Chives, parsley
Salt, pepper, grated nutmeg

600 g Sweetheart cabbage
6 slices streaky bacon
Salt, pepper, some caraway seeds, horseradish
Oil, wine vinegar

Method

For the dumplings - heat the milk, then pour it over the cubed bread. Peel the onion, finely slice and lightly fry in the butter. Add the finely diced cheese to the onions and add the bread, finely chop the baby leek, chives and parsley, and, along with the eggs and the herbs, add to the mix and stir well. Use a tablespoon to take out pieces of the mix and shape into dumplings. Cook the dumplings in salted water for 15 to 20 minutes, then dot the dumplings with the butter.

Slice the sweetheart cabbage into fine strips, salt and leave for a while. Meanwhile, cut the streaky bacon into strips too and fry in the oil, deglaze the pan with wine vinegar and add the cabbage. Season to taste with oil, pepper, some caraway seeds and horseradish.

Serve the dumplings on the warm sweetheart cabbage, topped with some wild herbs and mountain cheese shavings.

