

Romanian Cottage Cheese Dumplings

As known as *papanasi*



What are the romanian cottage cheese dumplings?

- The cottage cheese dumplings are a wonderful and very quick dessert in Romania.
- We also find them in Hungarian cuisine, but they are also widespread in Austria and Germany, but also in the countries of the former Austro-Hungarian monarchy.
- There is also the version filled with fruit and a fried version.



RECIPE

INGREDIENTS

- 250 g cottage cheese
- 50 g semolina
- 50 g all-purpose flour
- 15 g powdered sugar
- 2 tablespoons vanilla sugar
- 1 medium egg
- pinch of salt

- ✓ Preparation time: 20 min
- ✓ Cooking time: 10 min
- ✓ Total time: 30 min

TOAST BREADCRUMBS:

- 75 g dry breadcrumb
- 5 g sugar
- 2 tablespoons butter

TO SERVE:

- *powdered sugar*
- *sour cream*



Method of preparation

Dried breadcrumbs:

- Start with frying the dried breadcrumbs until golden brown as they will need a little time to cool. Once they are completely cooled stir in the sugar. Sugar is added to taste.

Cottage cheese:

- As the typical Romanian fresh cheese called branza de vaci or cow's cheese is dryer than the regular cottage cheese, make sure to drain the cheese for a while before you make the dough and add a little bit more flour if necessary to obtain a manageable dough. But be careful not to overdo it.



Forming the dumplings

Once you have mixed the ingredients needed for this Romanian cottage cheese dumplings, you will have to form the papanasi.

You will need a little more flour for forming the papanasi, but please, don't add too much or the papanasi will become very chewy. The dough should remain very soft and it is OK if it is still a bit sticky.

Form a ball on the floured working surface and roll it into a sausage about 3 – 4 cm/ 1.1 – 1.5 inches thick. Cut the sausage into 20 pieces. Flour your hands and roll each piece into a ball. Turn these balls through the flour onto the working surface so that they are lightly coated in flour and pat them gently to remove the excess flour.

Flatten the ball to form a disk and press a dent into the middle of the disk with your floured finger.



Cook

- While you form the dumplings bring a large pot of water to a boil. Turn the heat down to medium-low and carefully give the Romanian dumplings to the pot. They will sink to the bottom of the pot.
- Take a slotted spoon and run it under the dumplings to prevent them from sticking to the bottom of the pot.
- Cover the pan and simmer the cheese dumplings for 5 minutes. Turn off the heat and let the papanasi stand in the hot water for another 5 minutes. Remove with a slotted spoon and drain in a sieve.
- Roll the wet dumplings into the breadcrumb and sugar mixture and serve immediately as they are best served warm. Serve as they are or topped with any kind of runny jam or even topped with more regular or vanilla sugar.



***GOOD
APPETITE! :)***

