



Goat's Milk Cheese Semolina Dumplings  
with Fried Mushrooms and Herbs



**Ingredients for 4 portions**

250 ml of milk

30 g of butter

100 g of semolina

1 egg

50 g of Waldviertler goat's milk cheese

200 g of mushrooms according to choice (porcini, chanterelles and mushrooms all work well,  
for example)

Cherry tomatoes according to taste

Half a handful of herbs according to taste (rosemary or thyme, for example)

A little olive oil, for drizzling

Grated nutmeg

Salt

Pepper



## Preparation

Heat up the milk in a saucepan, and season with the nutmeg, salt and pepper. Add the butter and allow to melt. Gradually add the semolina, and stir down to thicken. Fold in the egg and stir the dough until it separates from the base of the pan. Heat plenty of water in a pan with some salt. Cut out the dough into smaller dumplings with a scoop, or portion with a tablespoon and form into smaller dumplings. Flatten the dumplings into round discs, place a cheese cube approx. 1½ cm in size at the centre of each one, wrap in the dough and shape into same-sized dumplings. Cook the dumplings in salt water for approx. 5 minutes, until they are floating on the surface.

While doing this, melt 1 tbsp of butter in a pan. Clean the mushrooms, halve or quarter large ones according to taste, sauté in the butter, then add salt and pepper (you may like to experiment by sautéing in cherry tomatoes as well at this point).

Drain the dumplings on kitchen roll, add to the pan with the mushrooms and turn briefly on a medium heat. To finish, add the herbs and turn briefly.

Dress the dumplings with mushrooms, cherry tomatoes and herbs according to taste, drizzle with olive oil and serve.

**Preparation time:** c. 30 minutes

**Level of difficulty:** easy

Guten Appetit 😊