



Cantharellus dumplings

NIBBLEDISH CONTRIBUTOR

Ingredients

For dough:

- 2 cups of wheat flour
- 0,8 cup of warm water
- pinch of salt
- 1 egg

For stuffing:

- 200 grmas of cantharellus mushrooms
- 1 onion
- 2 spoons of olive oil
- black pepper

For frying:

- 100 grams of ham, cut into small cubes
- 2 spoons of olive oil

Instructions

1. Sift the flour, add salt, water, whisked egg, mix well and knead uniform, smooth dough.

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2. If the dough is sticky, feel free to add more flour. When ready, let the dough "rest" for 15 min.
 3. Heat oil in the pan, add onion, fry 2 min, add mushrooms and fry about 10 min, add pepper.
 4. Roll out the dough, 1,5 mm thickness, cut out wheel, put one tea spoon of mushroom stuffing, fold in half, close the edge. Repeat with remaining dough.
 5. Cook in boiling water for about 5 min. It's possible to eat them just boiled (low caloric method) or fry with oil and ham.