Saffron sauce fish dumplings

NIBBLEDISH CONTRIBUTOR

Ingredients

For dough:

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

For stuffing:

- 1 trout, stemed, skin and bones removed, mashed with a fork
- 2 spoons of parsley, minced
- black pepper

For sauce:

- 100 ml of fish stock
- 100 ml of cream (10% fat)
- 6 gram of saffron
- 2 spoons of corn flour

Instructions

1. Sift the flour, add salt, water, whisked egg, mix well and knead uniform, smooth dough.
2. If the dough is sticky, feel free to add more flour. When ready, let the dough "rest" for 15 min.
3. Mix mashed fish meat with parsley and pepper.

4. Roll out the dough, 1,5 mm thickness, cut out wheel, put one tea spoon of fish stuffing, fold in half, close the edge. Repeat with remaining dough.
5. Cook in boiling water for about 5 min, serve hot with saffron sauce.
6. To make sauce, boil the stock, add cream, whisk continously, add saffron, corn flour, mix till sauce thickens.