Avocado dumplings

NIBBLEDISH CONTRIBUTOR

Ingredients

Dumplings dough:

- 2,5 glass of wheat flour
- 1 egg, whipped
- 1 table spoon of oil
- pinch of salt
- 0,5 glass of warm water

Stuffing:

- 1 avocado, peeled and mashed
- 1/2 lime, juice only
- 100 grams of cream cheese
- 2 table spoon of grated parmesan
- white pepper
- pinch of salt

Garnish:

- canned tuna
- pistachio nuts
- avocado oil

Instructions

1. Sift flour, add whipped egg, salt and oil, mix well.
2. Add water, bit by bit, knead dough till it will be uniform, soft and supple.

3. Sprinkle avocado with lime juice, mix with cream cheese, parmesan, white pepper and salt.
4. Divide dough in two. Roll out first part (about 2 mm thickness). Cut out circle put 1 tea spoon of stuffing fold in half and close edges.
5. Repeat with remaining dough and stuffing.
6. Boil water, put it part of dumplings, boil about 6 min.
7. Serve sprinkle with tuna, pistachio nuts and avocado oil.