



Blueberries dumplings

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Ingredients

Dough:

- 2 cups of wheat flour
- pinch of salt
- 1 egg
- 1 tablespoon of oil
- small piece of yeast, 1 cm³
- 1/4 cup of warm water
- 3/4 cup of hot water

Filling:

- 250 grams of blueberries
- 3 tablespoons of flour

Garnish:

- cream or yoghurt
- brown sugar
- cinnamon

Instructions

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1. Sift flour, add salt, egg.
 2. Dissolve yeast in warm water and add them to flour, mix well, add hot water bit by bit and knead uniform and soft dough.
 3. Wash blueberries, drain them well, add flour and mix gently.
 4. Roll out dough, cut wheel, place teaspoon of blueberries in the center and seal edges, repeat with remaining dough and berries.
 5. Boil water, put in ready dumplings, bring to boil again, cook about 2-3 minutes, drain.
 6. Cook in batches.
 7. Serve with cream/yoghurt, sprinkled with brown sugar and cinnamon.