



POLISH POTATO DUMPLINGS

Serves 2

❖ Ingredients

- 600g potatoes
- 120g potato starch
- Pinch of salt

❖ Method

1. Peel the potatoes, chop into approx 2 cm cubes and boil them until soft.
2. Drain and leave to cool for a few minutes.
3. Once they are warm enough to handle put them through a potato ricer. If you don't have a ricer just mash them carefully by hand ensuring there are no lumps and potatoes are smooth. The smoother the better.
4. Mix the potato starch and salt, into your potatoes.
5. With your hand knead the mixture into a smooth dough. Take some dough and form into a dough walnut-sized ball. Flatten slightly and make a hollow on one side in the center with your finger. This helps to hold the sauce later.
6. Repeat step 4 for the rest of the dough mixture.
7. Cook dumplings in boiling salted water for about 2 minutes until they float to the surface.
8. Serve with your favourite sauce, e.g. Tomato, mushroom etc.