

KARTOFFELKLÖSSE

German Potato
Dumplings

SERVES 6

COOK TIME: 45 MIN

INGREDIENTS

- 1 kg Russet potatoes
- 1 large egg
- 1 cup potato starch
- 1 1/2 teaspoons salt
- 1/8 teaspoon ground nutmeg

METHOD

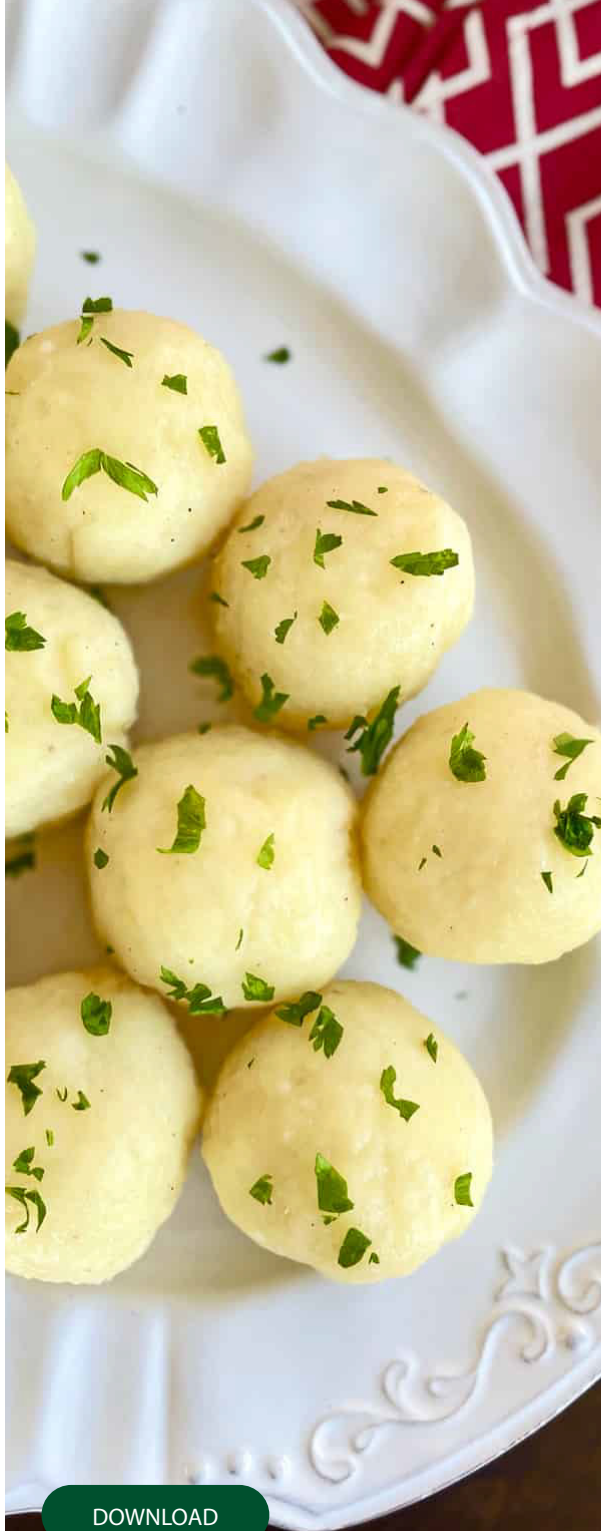
Boil the potatoes whole, skins on, in lightly salted water until tender. Drain and let sit until they're cool enough to handle but still warm and then peel them. Run the potatoes through a food mill or potato ricer into a large bowl.

Add the potato starch, salt, egg and nutmeg to the riced potatoes. Use your hands to knead the mixture into a smooth, soft dough, being careful not to over-mix. The dough should nice and soft but not sticky. If it is, add a little more potato starch.

Form the mixture into twelve roughly 90 grams balls.

Bring lightly salted water to a rapid boil in a large pot. Reduce the heat. Gently lower the dumplings on a spoon into the water, holding them for a few seconds before releasing them. Adjust the heat so that the water stays at a gentle simmer. Let the Kartoffelklöße simmer for 20 minutes, uncovered. Within a few minutes the dumplings will all rise to the top; let them continue to simmer for the full 20 minutes.

Once they're done, turn off the heat. They can be kept warm in the water for up to 15 minutes while you're finishing up dinner.



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