

A photograph of a white plate containing several apricot dumplings. The dumplings are round, golden-brown, and topped with a dusting of white powdered sugar. They are garnished with fresh orange slices and small green herbs. The plate is set against a light blue background.

Recipes

Apricot dumplings

Apricot dumplings with nutmeg crumbs

Ingredients

Curd cheese dough

- 300g curd cheese
- 50g butter
- vanilla sugar
- cinnamon and cardamom
- 2 eggs
- 1 yolk
- 75g [LAND-LEBEN breadcrumbs](#)

Apricots

- 8 apricots
- 8 brown sugar cubes

Nutmeg crumbs

- 250g [LAND-LEBEN breadcrumbs](#)
- 50g sugar

- 90g butter
- grated nutmeg

Preparation

Curd cheese dough

- Mix room-temperature butter with all the ingredients and knead well.
- Leave to set in the refrigerator for 2 hours.

Apricots

- Cut the apricots in half and remove the stones. Fill with sugar cubes and close.
- Mould the curd cheese around the apricots.
- Bring water with sugar, rum and vanilla pod to the boil, and then add the apricot dumplings. Lightly boil once and leave to set on a low heat for 15 minutes.

Nutmeg crumbs

- Fry the breadcrumbs in a pan until they turn golden yellow. Make the butter extra runny and add to the crumbs. Mix thoroughly. When the mixture is cold, add the sugar and grated nutmeg.
- Roll the apricot dumplings in it and sprinkle with icing sugar.