



Krapfen with spinach, quark, or cooked sauerkraut

Serves 4

Ingredients

Dough

200g	Rye flour
200g	Wheat flour
1 tablespoon	Seed oil
	Milk
	Salt
	Pepper
	Nutmeg

Stuffing

200g	Spinach
200g	Curd Cheese
200g	Cooked sauerkraut
200g	Beet greens

Method

Knead flour, milk, oil, and salt into a smooth dough and let it rest for 30 minutes.

Then, form a long roll and cut it into small slices. Roll out each slice with a rolling pin. Place spinach, quark, sauerkraut, or beet greens on one slice, cover with a second slice, and press the edges together firmly.

Deep-fry in hot oil until golden brown.

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