



# Steamed dumplings

Opskrift af V-ZUG Ltd



Tilberedning  
Tilberedningstid  
Portioner            8

## Yeast dough

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500 g white flour  
50 g sugar  
1 yeast cube  
1 tsp salt  
200 ml milk  
60 g butter, liquid  
2 eggs

Mix the flour, sugar and crumbled yeast together. Add the milk, butter, eggs and salt and then knead for 15 minutes to a smooth dough. Place the yeast dough in a bowl, cover with a damp cloth and allow to proof at room temperature for 1.5 hours until double in volume.

## Sauce

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150 ml milk  
150 ml double cream  
20 g sugar  
1 sachet of vanilla sugar

For the sauce, stir all the ingredients together well.

Pour half the sauce into the buttered porcelain dish.

Make 8 equal-sized balls from the yeast dough and place them into the sauce in the porcelain dish. Cover over and allow to proof for another 30 minutes.

Put the porcelain dish on the wire shelf in the cold cooking space. Cook.

### **Anvend grej af støbejern**

Gently separate the dough balls with a fork and pour the rest of the sauce in the spaces between them. Return the porcelain dish to the hot cooking space. Finish baking.

### **Sæt retten ind**

Enjoy the steamed dumplings lukewarm and serve, ideally, with vanilla custard.





## Tilbehør

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Porcelain dish (1/2 GN)

Wire shelf

