Strawberry dumplings with poppyseeds

1 In a big bowl cream together flour, salt, sugar, egg, butter, lemon zest and curd. (If you have the time to strain the curd, do so, the mixture will be a bit firmer and you can omit some of the flour.) The result will be a smooth and sticky dough, cover it and let rest for at least half an hour.

2 Meanwhile, carefully wash the strawberries, let them dry on a kitchen paper, remove the stems and cut them in equally sized halves or quarters.

3 Knead in some more flour (start with one or two tablespoons) until the dough doesn't stick to your fingers any more and you can work with it. Key is to add only as much flour as really necessary, to maintain a light and fluffy dumpling texture. Knead dough briefly, form a log and cut it in 10 to 12 equally sized slices. Slightly flour your hands and form little discs, then place two strawberry halves on top of each, drizzle with a little vanilla sugar and wrap it with the dough. Form a neat little dumpling and double check that the strawberries are completely covered by the dough, to guarantee that the fruit juice stays inside.

4 Bring the pot of water to a boil and carefully slip the dumplings into the water, stir once to make sure none got stuck to the bottom of the pot, then close the lid. Let the water simmer at low heat for 10 to 12 minutes until they are done, then remove with a skimmer.

5 Roll them in a bowl filled with squeezed/ ground poppyseed until evenly covered, then arrange on a plate, dust with some confectioners' sugar and - if desired (Oliver thinks it's essential) - drizzle with a bit of hot butter and enjoy.

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Recipe source: adapted from "Das Kaffeehaus" by Rick Rodgers, p.188

Prep time: 1 hour, cooking: about 15min.

Ingredients (yields about 10-12 dumplings):

- 125g all- purpose flour (type 405), plus additional for kneading
- a pinch of salt
- 25g white sugar
- 1 large egg
- 25g butter
- zest of 1 untreated lemon
- 250g curd (40%)
- ~12 mid- sized fresh strawberries
- ~3-4 tsp vanilla sugar for the filling
- ~100g freshly squeezed/ ground poppyseeds
- confectioners' sugar
- serve drizzled with hot butter

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