



## Gyoza Teigtaschen „KÄSKNÖPLE Style“

### **dough:**

300 g of wheat flour  
160 ml of hot water  
½ teaspoon salt

### **Füllung:**

500 g waxy potatoes  
2 shallots  
1 teaspoon salt  
2 tbsp sesame oil  
2 tbsp soy sauce  
2 teaspoons of caraway seeds  
ground or chopped  
1 teaspoon pepper  
100 - 150 g Ländler cheese  
grated  
½ bunch of fresh chives chopped  
(frozen is also possible)

Soy sauce for dipping  
If you want: sesame seeds and  
spring onions to sprinkle

Wash the potatoes and cook until soft. Strain, peel and let cool. Finely chop the shallots, grate the cheese and chop the caraway seeds. Cut the potatoes into very small pieces.

Heat the sesame oil, sauté the shallots and add the potatoes. Add all the spices and fry until crispy. Top off with cheese and chives. Season if necessary.

For the dough, knead all the ingredients into a smooth, supple dough. Chill in the refrigerator for 30 minutes in cling film. It is best to divide it into 2 or 4 parts and roll out very thinly on a floured work surface. Use a jam jar or cookie cutter to cut out circles.

Depending on the size, place 1-2 teaspoons of the filling in the middle. Brush the edges with water and fold them overlapping like an accordion from one side to the other.

Heat the oil in a pan. Carefully insert the dumplings and fry until golden brown. Pour approx. 250 ml of water, close with a lid and steam it until the water has evaporated.