

POTATO DUMPLINGS WITH MONTASIO ON A LEAF OF FRICO



Tipo di Montasio: Fresco (da 60 a 120 giorni)

Portata: Primo Piatto

Tempo di preparazione: Un'ora e mezza

Difficoltà: Media

Ingredienti:

Ingredients for 6 persons

- 1 kg of floury potatoes
- 300 g of flour 00
- 2 eggs
- Salt (to taste)

Montasio sauce:

- 1/2 liter of milk cream
- 30 g of flour 00
- 30 g of butter
- 300 g of fresh Montasio
- Nutmeg (to taste)

For the Frico:

- 6 handfuls of grated aged Montasio

Descrizione:

Boil, peel, mash and cool the potatoes, add eggs, flavor with salt and knead with the evenly distributed flour until the mixture becomes uniform. Create sticks large-more or less-like a finger and cut them into 1-cm pieces long. Boil water to cook dumplings. In the meanwhile, prepare the Montasio sauce and frico. Prepare béchamel with milk, flour and butter, scented of nutmeg. Cook in a water bath and add Montasio stirring until fluffy. For the Frico: heat a non-stick pan and add a handful of grated Montasio. Spread it on the surface and turn it upside-down, so that the surplus fall. Brown it and turn it with a spatula to cook it on both sides. You will get a sort of flaky pastry to lay-flower shaped-in a mini-cup. Cook dumplings in hot water, toss them in a pan with the Montasio sauce and serve hot over the leaf of Frico.