

Kartner Krapfen

FILLING INGREDIENTS

2 pounds of gold potatoes
8 oz Neufchâtel
2 leek stalks or a bundle of green onion

1 tbsp butter
Pinch of pepper
Pinch of salt

DOUGH INGREDIENTS

4 cups all purpose flour
3 tbsp olive oil

1 cup water
3 eggs

DIRECTIONS

1. Slice the leek or green onion into 1/4" pieces and sauté until tender in a tbsp of butter.
2. Clean and place potatoes in a large 4qt pot. Cover with cold salted water, bring to a boil and cook until tender.
3. While the potatoes are cooking prepare your dough in a large bowl or mixer. Place all the flour in and make a well in the middle of it, fill the well with water, egg, and oil. Slowly bring the dough together adding more flour or oil to get a workable dough. It shouldn't stick to your hands but should not crumble either.
4. Allow the dough to rest at room temperature for 30 minutes.
5. Once the potatoes are tender remove them from the water and mash with the cream cheese and sautéed leek or green onion. Set aside to cool slightly.
6. Once the dough has been allowed to rest roll it out to about 1/8 inch thick. Cut into 4" rounds, scoop a 1/4 cup of the potato filling into the round. Fold the round over the filling and seal the edge with a small amount of water.
7. In a pot of salted boiling water drop the filled and sealed Kartner Krapfen. Once they rise and float they are done cooking and can be removed. Serve with warm butter, salt, pepper, and more sautéed leek.

