



# Steamed dumplings filled with cream cheese and topped with vanilla sauce



## Preparing the steamed dumplings

For the steamed dumplings, mix all the ingredients together and kneed into a smooth dough. Cover and leave to rise for 1.5 hours atroom temperature.

## Preparing the filling

For the filling, mix all the ingredients together.

## Preparing the milk

Bring the milk with all the remaining ingredients to the boil then leave to stand for 15 minutes.

### Ingredients for the steamed dumplings

400g of flour  
½ teaspoon of salt  
30g of brown sugar  
20g of yeast, crumbled  
½ a lemon, grated peel  
40g of soft butter  
175ml of milk  
1 egg, beaten

### Ingredients for the filling

100g of cream cheese  
50g of dried apricots,  
finely diced  
½ a lemon, grated peel

### Ingredients for the milk

200ml of milk  
2 tablespoons of brown  
sugar  
40g of butter

### Ingredients for the vanilla sauce

500ml of full milk  
500ml of cream  
100g of sugar  
2 vanilla pods  
8 egg yolks



### **Preparing the vanilla sauce**

Bring the milk, cream and three tablespoons of sugar with the scraped out vanilla pods and the pulp to the boil. Remove from the heat and leave to stand for 10 minutes. Remove the vanilla pods. Beat the egg yolks with the remaining sugar until creamy then stir in the vanilla milk gradually. Pour the mixture back into the pan and heat gently, stirring continuously until the sauce thickens. Pour into a suitable dish or serve immediately.

### **Anrichten**

## **Final stage the steamed dumplings**

Divide the dough into eight pieces of equal size, press flat, cover each piece with one tablespoon of the cream cheese filling and fold the dough inwards around it. Put the steamed dumplings into the greased mould with the seams facing downwards, pour the milk over them and bake in a pre-heated oven for 20 minutes at 200 °C.

## **Cooking level**

With pre-heat

20 minutes | hot air setting at 200 °C