



Quark dumplings with marinated cherries and Basel Lackerli

– For 8 people - Recipe by Pascal Steffen - Restaurant Roots in Basel –

Yeast dough

Ingredients:

- 75 g milk
- 25 g sugar
- ½ packet dry yeast
- 250 g white flour (Maisprach Mill)
- 1 pinch salt (Fleur des Alpes)
- 1 egg
- 50 g low-fat quark
- 25 g soft butter

Preparation:

Heat the milk with the sugar, dissolve the yeast in it, and let it activate for about 15 minutes. Mix the flour with the salt in a kitchen machine. Add the egg and quark to the milk-yeast mixture and mix well. Pour this mixture into the flour and process into a dough. Gradually work in the butter until you have a smooth and elastic dough. Let the dough rise for about 2 hours in a warm place until doubled in size.

Marinated cherries

Ingredients:

- 200 g pitted cherries
- 15 g sugar
- 100 g water
- 1 vanilla pod
- 1 small spoon cornstarch
- 30 g Baselbieter Kirsch (optional)

Preparation:

Boil water, sugar, cornstarch, and vanilla. Place the prepared cherries in a jar and pour the hot syrup and Kirsch over the cherries, then seal immediately. For larger quantities, it is advisable to sterilize the cherries in the jar for 20 minutes at 88°C steam. I recommend leaving the cherries to marinate in the syrup for about 2 weeks to develop the best flavor.

Dumplings

Preparation:

Divide the finished dough into equal-sized pieces (8/16/24 depending on your skill and preference). Then top the dough pieces with the cherries and shape them into balls. Let them rise again for 30 minutes, then steam for 15 minutes at 90°C, either in a bamboo steamer (taking care of the size) or in lightly salted and sugared water.

Vanilla sauce

Ingredients:

- 125 g milk
- 125 g cream
- 80 g egg yolk
- 2 vanilla pods
- 30 g sugar

Preparation:

Heat the milk and cream, mix the egg yolk with sugar. Add the milk mixture to the egg yolk mixture and mix well. Add vanilla and heat everything on the stove to 85°C until it reaches the consistency of custard. Strain through a sieve. Can be served hot or cold.

Läckerli crumbs

Ingredients:

- 10 Basel Läckerli, dried

- 30 g butter

Preparation:

Grind the Basel Lächerli into crumbs in a food processor, like breadcrumbs. Melt butter in a non-stick pan and let it lightly brown, then add the Lächerli breadcrumbs and toast them. Toss the finished steamed dumplings in it and serve warm.

