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## *The Midday Entrée*

Tuesday, June 3, 2008

### *The Music:*

Mass in C, Op. 86, by Ludwig van Beethoven  
Monteverdi Choir, Orchestre Revolutionnaire et Romantique, John Eliot Gardiner conductor  
[ Archiv 435391 ]

### *The Recipe: Viennese Marillen Knoedel (Apricot Dumplings)*

1 3/4 lb Potatoes  
1/3 lb Flour  
1 1/3 oz Cream of wheat  
2 Eggs  
12 oz Butter  
1 teaspoon salt  
1 pinch nutmeg  
27 oz Apricots, fresh  
3 oz Butter  
Cinnamon sugar  
Sugar cubes

On the day before, cook and peel and grate the potatoes.

Mix in the flour, cream of wheat, eggs butter, salt and nutmeg. Knead well and roll out on a well floured board, about 1 cm thick and cut into 3 x 3 inch squares. Wash the apricots and remove the stones. Put a cube of sugar in place of the stone, put the apricot back together and place in the middle of the square. Fold the dough over and with well-floured hands knead it into a dumpling.

Finish all squares the same way. Bring a pot of water to a boil (with a pinch of salt) and slide in the dumplings and let them simmer (don't let them get stuck on the bottom) for about 6-8 minutes.

Shake the pot gently so they don't get stuck. They are done when they drop to the bottom. Serve them hot ripped open at once with cinnamon sugar on top. Makes 6 servings.

The recipe feature will be on hiatus for the summer, but look for new offerings to resume after Labor Day. In the meantime feel free to contact Chris directly ([chris@dptv.org](mailto:chris@dptv.org)) if there's something in particular you're looking for. Guten appetit, and thanks for listening!