

# Shlishkes

Recipe By *Dining In*



Cooking and Prep:  1 h

Serves:  6

Contains:   

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shavuot

**Diet:** Vegetarian, Pescetarian

**Source:** Dining In

**Cuisines:** Ashkenazi

Shlishkes are small potato dumplings often found in Eastern European Jewish cuisine. Similar to Italian gnocchi, shlishkes are prepared by dropping dough into boiling water to cook and then frying the dumplings in bread crumbs. Here's how to prepare shlishkes from scratch for your special occasion or holiday meal.

## Ingredients (6)

### Main ingredients

- 2 medium potatoes, cooked and mashed
- 1 egg
- salt, to taste
- 3 and 1/4 cups flour
- oil, for frying
- [Gefen Seasoned Breadcrumbs](#) or other flavored bread crumbs

## Start Cooking

### Prepare the Shlishkes

1. Put up a medium-size pot of water to boil.
2. Using a mixer, mix first four ingredients. When the mixture turns dough-like, remove from mixer bowl, and roll into long ropes. Cut ropes into quarter-inch pieces and drop the pieces, one-by-one, into the pot of boiling water until they rise to the top.
3. In the meantime, heat a small amount of oil in a frying pan. Sprinkle flavored bread crumbs into the bottom of the pan and brown a bit. Add the boiled shlishkes and fry until coated with crumbs

### Credits

Photography and Styling by Chavi Feldman