

Knedle

DUMPLINGS



Ingredients

120 g flour
25 g butter
2 egg
2 slices of old bread
150 ml milk
50 g bacon
1 pinch of salt
1 pinch of sugar
2 tablespoons of olive oil

Toast the bread in a pan with the oil. When it is golden, remove it from the heat and leave it to soak in the milk for half an hour.

In a bowl, mix the flour with the eggs, butter, salt and sugar, until a homogeneous mixture is obtained. Add the bread and the bacon cut into small pieces.

With a spoon, form dough walnuts and boil them in boiling salted water for about 10/15 minutes (or until they have the consistency you like). Drain and serve.

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