



PREP TIME

10 + 20 minutes



COOKING TIME

10 - 15 minutes



SERVINGS

2 - 3 dumplings

BREAD DUMPLINGS

Base:

150 g old, dry bread

120 ml (0.5 cup) milk (any)

1 egg

salt & pepper to taste

30 g flour (any)

Optional (choose combination):

1 tablespoon pork cracklings or
finely chopped bacon

1 roasted chopped small onion

1 tablespoon seeds (flax,
pumpkin, sunflower, sesame)

1 teaspoon herbs (parsley,
marjoram, thyme, celery leaves)

0.5 teaspoon spices (nutmeg,
cumin, paprika, garlic powder)

Chop the stale bread into small cubes - it needs to be hard and dry, otherwise this doesn't work.

Beat the eggs until fluffy and pour onto the bread, then add milk, salt and pepper and your chosen additions (see blog post for recommended combinations). Mix it all together and leave to soak for 20 minutes.

Afterwards, add flour and shape the dumplings with your hands - if it's too sticky, add more flour, if it's too dry, add more milk. You can either make a large loaf and cut it into flat, circular pieces or form balls of desired size.

Cook for 10 - 15 minutes in simmering salted water until the bread dumplings are cooked through the middle (avoid bubbling boiling water so that they don't fall apart).

Serve as a side and enjoy!

