



Napkin dumpling

amount	ingredients
6 pieces	old rolls or dumpling bread
2 Bund	parsley
1/2 TL	herbal salt
1/2 TL	pepper
3 pieces	eggs
1/2 TL	nutmeg ground
600 ml	milk
1 piece	big onion
	Decoration:
	parsley, cress and sprig of rosemary

Preparation:

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Cut the hard bread into small cubes and place in a bowl.

You are welcome to mix the breads.

Of course, you can also use a finished dumpling bread.

Pluck the parsley from the stalks and cut roughly with a sharp knife.

Peel the last onion, finely chop and add to the Ködelbrot.

Beat the eggs and place in a saucepan filled with milk.

Now whisk the eggs with a whisk until it becomes a homogeneous egg-milk mixture.

Pick the parsley from the stalks, chop it and add it to the milk.

Add salt, pepper and nutmeg.

Now gently heat this mixture on the stove, stirring constantly.

As soon as it is warm pour over the Ködelbrot.

Use both hands to ensure that the liquid is mixed.

After a while, the bread is softened and all the ingredients have been evenly distributed through mixing.

Form the mass into 2 thick sausages and wrap well with cling film.

Seal the ends with rubber bands and simmer for about 10 minutes in undulating water.

Put the napkin dumplings out of the foil and serve hot as a side dish to your dish.

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Lucina's tips:



If you have different breads at home, mix the hard bread.

Different varieties give the dumpling quite a spicy touch.



I wish good luck and

buon appetit!!

your Lucina Cucina