



SOUTH TYROLEAN "SPECK" DUMPLINGS

A recipe from Rosina Oetl Kuen

Ingredients

for 6-7 dumplings:

250 g stale bread, torn into small pieces
1/8 l of milk
2 eggs
50 g of "speck" ham cut into small cubes
1/4 of an onion chopped into small cubes
1 heaped tablespoon of parsley, finely chopped
1 celery leaf, finely chopped
salt
pepper
1 tablespoon of oil
1 tablespoon of flour

Preparation

Place the dumpling bread in a large bowl. Whisk together the milk, eggs, salt and pepper and then mix with the dumpling bread.

Sauté the "speck", onion and half of the parsley in a small frying pan with a little oil and add the remaining parsley and celery to the bread. Mix well and leave the dumpling bread to soak for a while.

Mix in the flour and form into dumplings with wet hands.

Bring the water to the boil, salt, add the dumplings and half-covered leave to simmer gently for 15-20 minutes.

Tip:

Tastes great with coleslaw!