

Germany Bite by Bite: German Bread Dumplings

Bavaria

What you need for the Dumplings

10 bread rolls or about 500 g white crusty bread
1 cup hot milk (400 ml)
1 onion, finely diced
2 tablespoons butter
4-5 small eggs, or 3 large eggs
3-4 tablespoons of fresh chopped parsley
1-2 teaspoons salt
black pepper and freshly ground nutmeg to taste

Method

Leave the rolls/bread out for a few days until hard. Chop the hardened bread into small cubes and place them in a large bowl.

Add salt, pepper and nutmeg.

Pour the hot milk over the bread, cover, and let it soak for 20-30 minutes or until soft.

Heat the butter in a pan and fry the onions until just transparent, be careful not to brown them. Add the parsley.

Let cool a little before adding the cooked onions to the bread mixture.

Whisk the eggs and add them as well.

Knead the mixture with your hands until thoroughly combined, breaking up as many of the bread cubes as you can until it's a soft and chunky-smooth consistency.

Form a Semmelknödel dumpling about the size of a tennis ball

Good to know: Wet your hands to prevent the dough from sticking

Bring a large, wide pot of lightly salted water to a very light simmer

Carefully put the Semmelknödel into the water and let them lightly simmer for 15-20 minutes

Carefully lift them out with a slotted spoon

German Bread Dumplings love sauce as a companion

Mushroom Stew is perfect

What you need for the mushroom stew

600 g mixed mushrooms like Chanterelles, brown button mushrooms, porcini

4 tablespoons olive oil

1 large onion

1 clove of garlic

salt, pepper

3-4 tablespoons fresh chopped parsley

250 g cream (or more.....)

Method

Heat olive oil in a wide skillet

Add diced onion and finely chopped garlic

Cook until onion has softened

Add mushrooms step by step so they sauté

Stir-fry until nicely browned

When they are cooked season with salt and pepper to taste

Add cream

Cover and bring to a simmer at medium heat

Simmer for 15 minutes or until the mushrooms are cooked and soft

Add fresh parsley

Serve Semmelknödel together with mushroom stew

Enjoy!