

heute gibt es...

Classic bread dumplings



Ingredients: (For approximately 10 pieces)

- 10 rolls from the previous day
- 500ml lukewarm milk
- 2 tablespoons of vegetable oil
- 1 onion
- 3 eggs
- 1 bunch fresh parsley

Preparation:

1. Cut the bread into small pieces and place in a bowl and pour the warm milk over it.
2. Peel onion, cut into quarters, and then into strips fry dark brown in a pan in the hot oil.
3. give fried onion, eggs and chopped parsley to the rolls and knead with your hands.
4. Now form the dough into about ten balls, which can be avoided by sweaty palms sticking to your fingers.
5. easily put in a pot of salted water to a boil, add the dumplings carefully and let infuse for 25 minutes. In this case, return the oven so that the water during which no longer cooks.



