



Ingredients

6–8 crusty **rolls/bread**
(about 300 g) Should be
1–2 days old.

250 ml **milk**

1 bunch **parsley**

1 **onion**

75 g **bacon**

1 tablespoon **butter**

Salt & Pepper

3 **eggs**

½ **nutmeg**, freshly grated

Method

Cut the rolls/bread into thin slices and put them in a large bowl. Heat the milk, pour over the bread and let it swell for approximately 20 minutes.

Finely chop the parsley leaves, then peel the onion and cut it into small cubes. Cut the bacon into small cubes.

Heat the butter on a moderate heat and sauté the onion until translucent. Once cooked, set aside to cool.

Bring to boil a large pan of water and add a tablespoon of salt.

Meanwhile, mix the soaked rolls, eggs, onion, bacon, parsley, and season to taste with salt, pepper and nutmeg. Shape the ingredients with moist hands into small balls, approximately half the size of a tennis ball.

Simmer the dumplings (do not boil!) for 20 minutes.

Serve with a mushroom sauce or gravy.

Bon appétit!

Wine recommendation

A Grauburgunder from Franconia is a perfect wine for this dish or any dish with mushrooms in general. Although the skin of the Grauburgunder grape is coloured reddish–grey, it is classified as a white wine variety. In France, the grape is commonly known as Pinot Gris.