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Ingredients

300 g **cauliflower**
150 g **peas**
150 g **carrots**
1 **kohlrabi**
300 g **butter**
250 g **asparagus**
200 g **morels**
300 g **crayfish**
500 ml **of milk**
500 ml **of meat broth**
Salt, pepper

For the dumplings

4 **eggs**
2 **rolls**
nutmeg
1 **lemon peel**
50 g **butter**

Method

Heat half a liter of salted water with milk, add cut cauliflower and cook for about eight minutes. Cut the carrots and kohlrabi; add the peas and sauté in heated butter for ten minutes. Season to taste with salt and pepper.

Peel the asparagus and cook in hot meat stock for about ten minutes. Scald the morels with boiling water.

Drain, sauté in heated butter and season with salt and pepper. Cook the crayfish in butter for about five minutes. To prepare the dumplings, separate the eggs, stir the butter until foamy, add the egg yolks, and beat the egg whites until stiff.

Stir in grated rolls and season with salt, nutmeg and lemon zest. Shape the dough into small dumplings and let them steep in boiling salted water for about two minutes.

Briefly heat the vegetables, morels and crayfish again in a large saucepan. Arrange Leipziger Allerlei on plates and pour melted butter over them.

Bon appétit!



Wine Recommendation

A very good Pinot Blanc from Saxony goes well with the classic Leipziger Allerlei.