



Ingredients

4.5 lbs. potatoes

2 bread rolls

Salt

Butter

Method

Peel and grate 3.5 lbs potatoes and squeeze with a linen cloth. Boil and puree the remaining 1 lbs of potatoes. Cut the rolls into pieces and toast them in butter.

Mix the hot puree with the raw potato mixture, salt, and knead into a dough, from which the dumplings are formed.

Knead pieces of bread into the middle of the dumplings.

Bring lightly salted water to the boil and let the dumplings sit on low heat for 20 minutes. The dumplings float freely in the water and should not touch each other if possible.

They are done as soon as they swim on the surface of the water.

Serve as an accompaniment to any roast, with Christmas goose, goulash, or roulade.

Bon appétit!

Wine Recommendation

A delicately fruity, soft red wine from the Saale-Unstrut wine-growing region in Thuringia goes well with Thuringian dumplings.