



Ingredients

2 kg of potatoes
1 bread roll
1 cup of milk
250 g smoked bacon
2 tablespoons of oil
2 onions
2 eggs
Salt
Pepper
Nutmeg

Method

To prepare Rheinischer Döppekooche (“potato cake”) preheat the oven to 320° F and grease a baking dish with a little butter. Peel the potatoes, grate them finely and then squeeze out the water with a kitchen towel. Cut the bacon into small cubes or strips.

Heat the oil in a large saucepan and fry the diced bacon in it; then remove from the stove. Warm the milk in a saucepan, soak the roll in it and squeeze it out. Then add the warm milk to the pot with the bacon cubes and mix. Add peeled and sliced onions, grated potatoes and eggs. Season with salt, pepper, nutmeg, and mix.

Pour the “potato dough” into the butter-rubbed baking dish and bake in the preheated oven for approx. 110 minutes at approx. 400° F until the surface turns brown. If the Döppekooche gets too dark, cover with aluminum foil and continue baking. Serve with apple puree.

Bon appétit!



Wine Recommendation

A juicy Pinot Noir (e.g., 2018 Pinot Noir from the Ahr wine region) goes well with the Döppekooche. The aroma of cherries and spices perfectly balance the hearty meal.