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Bread Dumplings with Chanterelles (Semmelknödel mit Pfifferlingen)

Bavarian bread dumplings are a traditional leftover dish that has become a classic Sunday meal. In autumn, they taste especially good with fresh, locally sourced chanterelles.

Ingredients (serves 4)

Dumplings

- 8 stale bread rolls
- 300 ml milk
- 2 eggs
- 1 onion, some butter
- Parsley, salt, pepper

Chanterelles

- 400–500 g chanterelles
- 1 shallot
- 1–2 tbsp butter
- 100 ml cream (optional)
- Salt, pepper, parsley

Quick Recipe

1. Cut the bread rolls into cubes and pour warm milk over them.
2. Sauté the onion in butter, mix with eggs, parsley, and seasonings, then form dumplings.
3. Let the dumplings simmer in salted water for 15–20 minutes.
4. Fry the chanterelles with the shallot in butter, season, and optionally reduce briefly with cream.
5. Serve the dumplings with the chanterelles.