



"PRESSKNÖDEL"

A REAL CLASSIC

You need:

For 8 dumplings

- ° 100ml milk
- ° 150g diced white bread
- ° 2 eggs
- ° 1 spoons of flour
- ° 100g diced "Graukäse" (or another tangy cheese)
- ° salt
- ° some butter

And this is how you make the pressed dumplings:

Fold the diced cheese and flour in with the bread. Beat together milk, eggs and salt. Combine the milk with the bread, knead through well and leave to rest for a while. Form dumplings with wet hands and press them flat. Fry them until brown on both sides in hot butter. Meanwhile, bring plenty of salted water to the boil and place the fried dumplings in water. Remove them after 8 to 10 minutes and serve in meat broth and with cabbage salad..