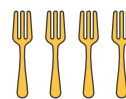




# Mielkniddelen

- 500g flour, 5 eggs, salt, pepper
- 2 ladles curd cheese, Maggi, about 500ml cold milk
- a handful of salt for the boiling water
- 400g smoked bacon, 30g butter or margarine, 500ml cream, chopped parsley

4 servings



60 min



## Recipe

1

In a large pot, bring a generous amount of water to a boil and season well with salt. You can also add two cubes of vegetable stock.

2

In the meantime, sift the flour into a large bowl. Make a well in the middle and add the salt and pepper, a few squirts of liquid seasoning, the curd cheese, and the eggs. Using a wooden spoon, start incorporating the wet ingredients into the flour, while slowly adding the milk. Continue adding milk until the dough is smooth but not too runny. It should fall heavily from a spoon.

3

Using two tablespoons, scoop up small amounts of dough and slide them into the boiling water. Cook them in batches until they come floating to the top. Give them another minute to finish.

4

Scoop out the dumplings, let them dry in a sieve and keep them warm in a bain-marie or in the oven at about 50°C. Repeat until the dough is used up.

5

Dice the bacon, put it in a pan and fry it in the butter. Slowly add the cream and heat without boiling.

6

Place the Kniddelen in a serving bowl, top with bacon and cream and garnish with chopped parsley.

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