



Photo: Susanne Michalke Metzler

# Dumplings with creamed mushrooms

## Ingredients (serves 10)

### Dumplings

- 750 g dumpling bread (alternatively 25 dried-out bread rolls)
- 5 small onions
- 5 cloves of garlic
- 10 eggs
- 400 ml milk
- 1 bunch parsley (80 g)

### Creamed mushroom sauce

- 5 small onions
- 1500 g mushrooms (champignons, oyster mushrooms, ...)
- 500 ml vinegar diluted 1:1 with water)
- 750 ml cream
- 750 ml vegetable stock
- 5 tbsp crème fraîche

## Also good with

- Optional red cabbage, sauerkraut, lentils



## Preparation

### Dumplings

1. Mix milk with eggs, season very vigorously with salt, pepper and nutmeg (a bit too much of everything!) and pour all the mixture over the dumpling bread. Steep
2. Peel and finely dice onions, press garlic cloves, peel and chop finely, chop parsley. Melt butter in a small saucepan, sauté onions until translucent, fry garlic briefly, then add parsley and to the bread mass. Mix in the flour.
4. Season with salt, pepper and nutmeg.
5. Wet hands with cold water, form dumplings (about 4cm in diameter) and place them on a base. Then quickly add the dumplings to the boiling water. The dumplings grow to almost twice the size, so cover only 2/3 of the water surface with dumplings. (use two pots). Reduce heat and simmer slightly for 15 to 18 minutes.

### Creamed mushroom sauce

1. Finely dice onions and garlic, cut the mushrooms into coarse pieces.
2. Melt the butter in a pan or saucepan over medium heat, add the onion and sauté until translucent. Add the garlic, sauté briefly, then add the mushrooms.
3. Sauté for approx. 5 - 8 minutes, stirring occasionally, until the water has evaporated somewhat.
4. Turn the heat to maximum, then add the white wine or diluted apple vinegar and simmer until the acid has dissipated a little.
5. Add the vegetable stock and cream and simmer for about 10 minutes.
6. Add the crème fraîche and season with salt, pepper (and the chopped parsley), if necessary, a dash of lemon juice.



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