



Roter Hahn

STARTER

Cheese pressed dumplings

These flattened dumplings are first fried, then boiled and then served with cabbage slaw or soup.

Ingredients

	4 - 6 PERSONS	20 MIN.
1 kg	dumpling bread (in cubes)	
	fresh parsley	
250 ml	milk	
	clarified butter	
60 g	brown butter	
2 - 3	cloves of garlic	
7 - 8	free-range eggs	
	fresh chives	
120 g	'Graukäse' cheese (on the greasy side)	
40 g	parmesan cheese (grated)	
4 dspn	chives	
2 dspn	'Kneta' (very matured Tyrolean grey cheese)	
	salt, pepper	

Instructions - Cheese pressed dumplings

1. Mix the stale bread, eggs and the finely chopped garlic with the chives and parsley and season with salt and pepper
2. In the meantime, heat the milk, stir the 'Kneta' and 'Graukäse' cheese and combine it with the dumpling mixture.
3. After leaving the mixture to rest for about 5 minutes, shape small round dumplings from the dough and fry the pressed dumplings in butter until they are brown on both sides.
4. Meanwhile, bring plenty of salted water to the boil and place fried dumplings in water. Remove the dumplings with a slotted spoon after 8 to 10 minutes. Sprinkle them with parmesan and serve with melted butter and chives.

Happy cooking



Monika Eder

Farmer from 'Roter Hahn' Quality Products
MOARHOF IN SAND IN TAUFERS/AHORNACH

www.roterhahn.it



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