



Roter Hahn

STARTER

Speck dumpling broth

Speck dumplings are basically served in two ways: with or without broth. In the first, the dumplings are cooked directly in the meat broth.



Ingredients

4 PERSONS	75 MIN.
500 g	hard white bread (finely diced)
100 g	speck, finely diced
350 ml	milk
4	free-range eggs
	salt
1 dspn	wheat flour
1 l	hot beef stock
1/2	chives
	Bunch

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Instructions - Speck dumpling broth

1. Put the diced bread in a bowl, scatter over the speck and chives.
2. Combine the milk, eggs and salt and pour over the bread. Mix everything together well.
3. Add the flour and combine. Let the mixture rest for about 15 minutes.
4. Then shape the mixture into round dumplings and at the same time bring a saucepan of salted water to the boil. Then reduce the heat and let the dumplings cook for about 15-20 minutes. It is important that the water has stopped boiling when the dumplings are added.
5. Heat the meat broth and serve the cooked dumplings in it.

Happy cooking



Johannes Meßner

Farmer from 'Roter Hahn Buschenschank'
BURGERHOF IN BRIXEN