

## TASTE THE WORLD ~ RECIPE

Prepared by: **LaBrassBanda** GERMANY

### BREAD DUMPLINGS WITH MUSHROOM CREAM SAUCE

**Serves 8-10**

#### Dumplings ~ Ingredients

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- 1kg dumpling bread/white bread (or 20 old wheat rolls from the bakery, best from yesterday or the day before)
- 500ml whole milk
- 8 eggs
- 2 onions
- Bunch of fresh parsley
- Salt & black pepper

#### Sauce ~ Ingredients

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- 1.2kg mushrooms
- Onions
- 60g (6 tablespoons) butter
- 1 bunch fresh parsley
- 100ml dry white wine
- 50g (5 tablespoons) All-purpose flour
- 500ml broth/vegetable stock
- 1 litre cream
- Salt & black pepper
- Sugar
- Rosemary
- Nutmeg

#### Method

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Cut the bread into thin slices and put it in a large bowl. Cut the onions into fine cubes, chop the parsley and put these in a small pot on the oven with the milk. Heat the mixture just until you see the first steam rising.

Pour the warm milk with onions and parsley over the bread and let it soak for 10 minutes.

Put a big pot of water on the stovetop and heat to just below boiling, then salt the water.

Break the eggs into the bread/milk mixture and knead until you have a homogenous dough, then form the dumplings to the size of a fist and put them into the hot water for 20 minutes.

For the sauce, clean the mushrooms (without using water, best with a vegetable brush) and then cut them into halves or slices.

Cut the onions into fine cubes, chop the parsley. Heat 1 tbsp of butter in a large pan. Fry onions in the pan, season with salt, sugar and half of the parsley.

De-glaze the pan with white wine, reduce, then lower temperature to medium heat. Add the mushrooms and let cook for 10 minutes. After this, season again with salt, pepper, and the rest of the parsley. Hold some parsley back for decoration. You can also add some rosemary and/or nutmeg.

Heat the rest of the butter in a second pan. Add the flour. Stir it with a whisk constantly, so there are no lumps in the roux.

Now pour the vegetable stock in and let it cook for a short time, constantly stirring. If needed, add some more flour to bind the sauce. Salt and pepper it. Mix in the cream. Add the mushrooms from the other pan. Do not cook anymore – serve immediately.