

Bacon dumplings (For 4 persons/8 dumplings)

Meat 80 g bacon cutted into dices

Vegetables ½ onion (40g)

Other 150 g dumpling bread
20 g butter
40 g flour
100 ml milk or water
2 eggs



Condiments 1 tablespoon cutted chives
salt

- Cut the white bread into small cubes.
- Sauté the onion in the butter, then give it to the bread and mix it.
- Mix the flour and the bacon also with the bread.
- Mix the eggs, milk, parsley and salt, then but it to the bread and mix it again.
- Form the dumplings and cook in salted water.

Cooking time: 15-20 minutes