

Pressed dumplings (for 4 persons)

Ingredients: 150g dry white bread cubes
100 g Grey cheese or Gorgonzola cheese
100ml milk
2 eggs
2 tablespoon flavor (ca. 20g)

Condiments: salt

Other: 100g butter to brown



- Put the dry white bread cubes into a bowl
- Warm the milk and let melt the half of the grey cheese in the milk
- Cut the other half of the cheese in cubes or crumble it
- Add it together with the eggs, salt and flavor to the bread cubes.
- Knead thoroughly the mass and let it rest for 15 minutes
- Form the mass to round dumplings and flatten them with your hand
- Warm the butter in a pan and brown the pressed dumplings on both sides
- In the meant time bring to boil water in a pot and boil the dumplings in it.

Cooking time: 8-10 minutes

Recommendation:

- Serve the pressed dumpling with consommé, with cabbage salad, with white turnips or with baked onions.
- You can add also a tablespoon of chive to dumpling mass.