

Recla

GUSTO IN FAMIGLIA

SPECK ALTO ADIGE DUMPLINGS

30 minutes – medium – for 4 people (about 8 dumplings)



Ingredients:

- 150 g Stale white bread or dumpling bread
- 50 g Onion, finely chopped
- 20 g Butter
- 40 g Plain flour
- 100 g Recla Speck Alto Adige PGI Cubes
- 1 Egg
- 100 ml Milk or water
- 1 tbsp. Parsley or chives, finely chopped
- Salt

Preparation:

1. Finely dice the white bread.
2. Lightly fry the onions in the butter, add to bread and mix well.
3. Mix in the flour, Speck Alto Adige PGI Cubes and diced smoked sausage.
4. Beat the eggs, milk or water, parsley and salt, add to bread mixture and mix well.
5. Leave to stand for 15 minutes. Form dumplings and cook in boiling water partially covered with a lid.
6. Place in a bowl with hot consommé, garnish with parsley and serve.



Speck Alto Adige PGI Cubes e 100g

These small, practical cubes are soft and delicate when served as is, they acquire a delicious crispness when sautéed in a pan. Perfect for adding something extra to any recipe.