

Tyrolean cheese dumplings (Tiroler Käseknödel)

Ingredients for 4 persons

- 250 g Knödelbrot (small pieces of white bread)
- 1/8 l milk
- 2-3 eggs
- Salt, parsley
- 1 onion
- 40 g butter
- 200 g spicy mountain cheese
- 2-3 tablespoons of flour

Preparation Tyrolean cheese dumplings

1. Salt the Knödelbrot, mix eggs and milk and mix it with Knödelbrot
2. Heat the butter in a pan, roast the small pieces of onion and add it with parsley to the Knödelbrot, rest the mixture for about 10 minutes
3. Form dumplings with wet hands, fry the dumplings in fat, afterwards cook them in boiled water for 10-15 minutes

Tip: you can join the dumplings in a clear soup or with a fresh salad.



Good luck and enjoy your meal.