



COOKING PASSION SINCE 1877

Napkin Dumplings with Parsley Butter and Mushroom Ragout



Serves: 4

INGREDIENTS

For the dumplings:

5 stale **bread** rolls (it's fine if they are different types)

1 medium-sized onion

1 bunch of flat-leaf parsley

30 g **butter**

200 ml **milk**

3 **eggs**

1.5 tsp salt

Ground pepper

Some freshly grated nutmeg

Breadcrumbs

For the ragout:

800 g mushrooms, e.g.

chanterelle or wild mushrooms

2 shallots

1 garlic clove

100 g bacon, diced

2 tbsp **butter**

250 ml wild mushroom stock

Sea salt

Flour

Ground pepper

Some fresh thyme

100 g **cream**

100 g **crème fraîche**

ALLERGENES HIGHLIGHTED IN BOLD

PREPARATION

Cut the dry rolls into mouth-sized cubes and put them in a large bowl. Dice the onions very finely. Wash the parsley, shake it thoroughly dry and chop it finely.

Heat 1 tbsp of the butter in a pan. Sweat the onions in the pan for about five minutes. Add two tablespoons of parsley and milk. Remove the pan from the hob. Pour the onion milk over the rolls. Leave to steep for five minutes. Add the eggs. Knead the mixture to create a malleable dough.

Shape the dough into a roll with a diameter of around 7 cm; place it in the centre of a cloth serviette and tightly roll up the serviette. Tie the ends with baking twine.

Place the dumpling roll on a greased steaming tray and steam it in the steamer at 100°C for about 30 minutes. The dumpling is cooked when the dough roll is firm. Tip: You can also cook the dumpling over steaming water in a pan using a suitable sieve!

Wash the mushrooms. Chop the shallots and garlic. Heat one tablespoon of butter in a pan. Fry the bacon until crispy and remove it from the pan. Fry the shallots and mushrooms in the frying fat. Season with thyme, salt and pepper. Dust with a little flour and deglaze with the stock and cream; thicken while stirring. Add the bacon and crème fraîche; season again to taste. Keep warm.

Heat the rest of the butter in a pan. Cut the napkin dumpling into slices the thickness of a thumb and fry them on both sides for two minutes. Serve the dumpling on plates with the mushroom ragout and sprinkle with the rest of the parsley.