



## Cheesy bread dumplings in broth



Serves 2

### INGREDIENTS:

150 g **bread rolls** (stale)  
150 g Gruyère **cheese**  
25 g parsley  
1 onion  
1 tbsp unsalted **butter**  
125 ml whole **milk**  
3 **eggs**  
500 ml **beef stock**  
2 tbsp **breadcrumbs**  
2 tbsp clarified **butter**  
chives (for serving)  
sea salt  
pepper

ALLERGENES HIGHLIGHTED IN  
BOLD

### PREPARATION:

Roughly dice bread rolls and transfer to a large bowl. Cube the cheese. Peel and mince the onion and finely chop the parsley.

Heat butter in a frying pan over medium heat. Add onion and sauté approx. 5 min, or until soft. Remove from heat and add to bowl with cubed bread and cheese, milk, eggs, and chopped parsley. Season with salt and pepper, mix until well-combined and let dumpling mixture rest for approx. 20 min. Meanwhile, warm the beef stock for serving over medium heat.

Add breadcrumbs to the dumpling mixture, stir to combine, then knead together with your hands. Rolling mixture into round dumplings and gently press, them flat. Add some more breadcrumbs, if the mixture seems too wet.

Heat clarified butter in a frying pan over medium-high heat. Fry dumplings for approx. 4 min., or until golden on both sides. Place dumplings in bowls, pour hot beef broth over the top, and garnish with chives, if desired.

Enjoy!