Pretzel dumplings with creamed chanterelle mushrooms

1 Remove the coarse salt from the dry pretzels (one or two days old). Cut them in slices or little cubes, the thinner, the better. Put in a large bowl with hot milk, briefly stir and let rest for half an hour until all pieces are soaked.

2 Heat the butter in a small pan, add chopped bacon and onion and sauté over medium heat for one or two minutes. Then add to the pretzel mix together with the two eggs, the chopped parsley and the spices. Knead thoroughly with your hands and season to your liking. If the mixture is too firm, add some more milk, if it is too soft, some breadcrumbs will help.

3 Bring water to a boil in a large pot, add a decent pinch of salt. Occasionally wet your hands with cold water (to prevent the dough from sticking to your fingers) and take a handful of the mix forming equally sized dumplings. Carefully let them glide into the now simmering water. Let simmer for 15 to 20 minutes, depending on their size.

4 Meanwhile prepare the chanterelle sauce: Clean the chanterelles, cut large ones in smaller pieces.

5 Heat the butter in a large pan, add the chopped shallot, sauté over medium heat for one or two minutes, then add the chanterelles. Stir- fry briefly, then deglaze with broth and double cream (or heavy cream). Refine it - optionally- with a dash of cognac or sherry and season to taste with salt, freshly ground black pepper and nutmeg. Add the chopped parsley just before serving.

6 Decorate the assembled dish with fresh chopped chives.

Pretzel dumplings with creamed chanterelle mushrooms

Recipe source: mum & grandma's recipe

Prep time: 30min., cooking: 15-20min.

Ingredients (yield: ~5 dumplings):

* 200-250g old pretzels (~4 small pretzels), sliced
* 150ml hot milk
* 1 tbsp butter
* 30g bacon, finely chopped
* 1 small onion, finely chopped
* 2 eggs
* fresh parsley, chopped
* salt, freshly ground black pepper, nutmeg
* additional milk or breadcrumbs, if necessary

Creamed chanterelle mushroom sauce (serves 2):

* 1 tbsp butter
* 1-2 shallots, finely chopped
* 250g chanterelles, cleaned
* 100-200ml vegetable broth
* 100ml double cream (or heavy cream)
* optional: 2 tbsp cognac or sherry
* salt, freshly ground black pepper, nutmeg
* fresh parsley, finely chopped
* for decoration: fresh chives, finely chopped

Copyright Nicole Stich, deliciousdays.com, 2005-2014. All rights reserved.