

CHANTERELLES IN CREAM SAUCE WITH BREAD DUMPLINGS

(for 4 person)

ingredients

for the Chanterelles:

800 oz Chanterelles
60 oz butter
80 oz onions, cut in small pieces
200 oz sour cream
4 cl cream
10 oz flour
2 soup spoons parsley, finely
chopped
Juice of a half lemon
Salt
Pepper, white, ground

for 5-6 dumplings:

180 oz dry bread cubes (used to
make turkey stuffing, for example)
3 eggs
16 cl milk
60 oz butter
60 oz onions
1 soup spoon parsley, finely
chopped
salt

Chanterelles

Clean and wash the Chanterelles, cut the larger ones into small pieces, heat the butter in a casserole, sweat the onions in it, add salt and pepper and stir it. Cook it covered for approx. 10 minutes. Add cream and cook it non covered, (reducing). Mix sour cream and flour, and add it to the chanterelles, finalize it with parsley, juice of lemon salt and pepper. Cook it for another 3 minutes.

dumplings

Heat the butter and sweat the onion in it, add it to the bread cubes. Stir the eggs and add them also to the bread cubes, add hot milk to the bulk, agitate burly and add parsley. Cook salted water. Make - with wet hands – dumplings, hefty compact rotary, until the dumpling get a creamy smooth surface. Boil up the dumplings, let them infuse. Took them out of the water and serve them.

GOOD SUCCESS!

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