





Leberknödelsuppe – Liver dumpling soup

Ingredients			
	Old Bread		Pepper
	1/4 pint of milk		Salt
	200g ground beef liver		Marjoram
	2 Eggs		30 g Butter
	Parsley		Chives
	1 1/4 pint of beef stock		1 onion

Equipment			
	2 x pots		Knife
	Measuring Jug		Bowl
	Chopping Board		Electric Mixer

Instructions

Step 1



Rip up the bread and put into a bowl.

Step 2

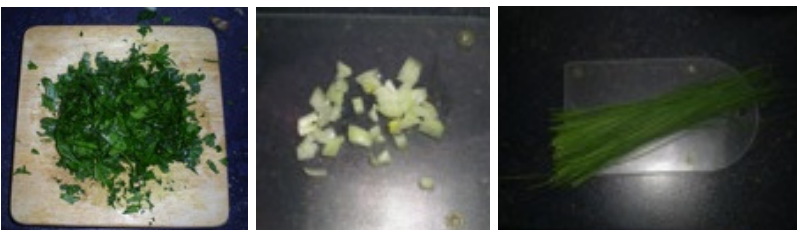


Put salt, milk, marjoram and eggs into a bowl and mix together.

Add the bread to this mixture and leave to soak.

Put to the side.

Step 3



Chop the onion, chives and Parsley.

Step 4



Heat some butter in a pan and add the chopped onion, chives and Parsley.

Step 5



Add the chopped liver to the butter and mix together.

Step 6



Add the liver and other ingredients to the bread mixture.

Use a blender and mix the ingredients well

Step 7



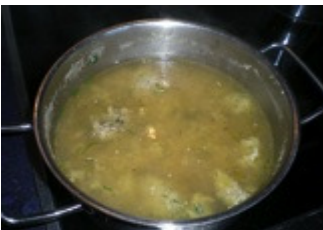
Get a tablespoon of mixture and make it into a ball (about the size of a golf ball)



Drop the balls into beef stock.

If the mixture does not fall apart make balls from the rest of the ingredients and add to the stock.

Step 8



Simmer for 15-20 minutes

Step 9



Serve them with chives.

Enjoy!