

Potato dumplings

Ingredients:
1kg potatoes
125g potato flour
1 egg
1 teaspoon of salt
a pinch of nutmeg

2 slices of toast
a spoonful of butter



Equipment:
Cutting board
big bowl
frying pan
pot
cooking spoon
knife
teaspoon
potato peeler
potato press



Preparation:



Wash potatoes, peel them and slice them into 4 pieces. Put them into a pot of water add a spoonful of salt and boil them for 20 minutes. Slice toast into small cubes and put it into a frying pan. Add a spoonful of butter. Fry bread cubes until they are of slight brown colour.



Press potatoes into bowl, add potato flour, a pinch of nutmeg and egg and a teaspoon of salt. Knead everything thoroughly to a soft dough.



Roll round dumplings. Stick a hole into the dumpling with your finger and put 2 or 3 bread cubes in the middle of the dumpling. Roll again and place dumplings on a cutting board.



Place dumplings into a pot of hot salted water and simmer them for 20 minutes.