



BOUNESCHLUPP WITH CREAM CHEESE DUMPLINGS

Prep 50' - Serves 4 - Easy

For the dumplings:

100g cream cheese
30g butter, softened
2 egg yolks
50g breadcrumbs
2 tbsp parmesan
½ tbsp flour
2 tbsp fresh parsley, chopped
nutmeg
salt and pepper

For the soup:

1 onion
30g butter
100g bacon lardons
1 vegetable stock cube
1 bay leaf
¼ tsp summer savoury
400g green beans
1 large potato
3 tbsp fresh parsley, chopped
salt and pepper

1. Start by preparing the dumpling dough: Mix the cream cheese, butter and egg yolks with a fork until smooth. Add the breadcrumbs, parmesan, flour and parsley and season with nutmeg, salt and pepper. Refrigerate for 30 minutes.
2. Peel and finely chop the onion. Heat the butter in a large saucepan and fry the onion and the bacon lardons for 4 minutes until the onions are soft.
3. Dissolve the stock cube in 1.2l hot water. Add to the onions with the bay leaf and the summer savoury.
4. Cut the green beans into bite-sized chunks and add to the stock. Bring to the boil, lower the heat, cover the soup and let it simmer for 8 minutes.
5. Peel and finely grate the potato. Add to the soup after 8 minutes, cover and continue to simmer for 5 minutes. Sprinkle the parsley into the soup and set aside.

6. Prepare the dumplings: using your hands, shape the dough into approximately 20 walnut-sized dumplings and put them on a plate.
7. Bring a pot of salted water to the boil, then lower the heat so the water is no longer bubbling. Add the dumplings and cook until they float to the surface, then simmer for another 8 minutes. Remove the dumplings with a slotted spoon.
8. Reheat the soup and distribute between four plates, adding a few dumplings to each portion.

TIP: For a veggie version you can leave out the bacon lardons.
For a creamier version, you can add 50ml of cream to the finished soup.

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