

Semmelknödel

Semmelknödel are dumplings made from bread. A great way to turn stale bread into something delicious.

Work: 30 min | **Wait:** 120 min | **Tags:** vegan, vegetarian | **Servings:** 3 × jar (370 ml)



- Regularly mix while letting sit for 15 minutes.
- The dough should be soft, not too wet or mushy, and not too dry either. If too wet, add breadcrumbs, if too dry, add soy milk.

Heads up: If you plan on boiling the Semmelknödel in water right away, take special care that the dough isn't too dry. Otherwise the dumplings could fall apart.

1 Fry Onions

Amount	Name	Note
120 g	Onion	
45 g	Margarine	vegan butter for better aroma

Finely dice the onions and fry them in the margarine.

2 Make Dough

Amount	Name	Note
300 g	Bread Leftovers	any kind of old bread or pastries you like, e.g. wholegrain bread, white bread rolls or even laugengebäck
18 g	Vegetable Broth Powder	for seasoning
210 g	Soy Milk	
—	Salt	
—	Pepper	

- Cut the bread into cubes of about 1 cm size.
- Put onions, bread, broth powder, salt, pinch of salt and pepper and soy milk into a large bowl.

3 Preserve

Amount	Name	Note
—	Margarine	

The Semmelknödel are great for home canning. They can be eaten cold directly from the jar, but taste best if sliced and fried in a pan or grilled until crispy brown.

- Prepare jars (we use 370 ml Weck Sturzgläser) by greasing with margarine.
- Divide the dough into the jars. The jars can be filled until about 1 cm below the rim as it rises very little.
- Sterilize in a water bath for 120 minutes at 100°C.

4 Boil Freshly

Instead of preserving the Semmelknödel, they can be boiled in water to be eaten right away.

- With dampened hands, form the dough into balls.
- Cook the Knödel in plenty of salted boiling water for 20 minutes.
- They're done once they rise up to the water surface.

