

## LIVER DUMPLING SOUP



### Ingredients for 4 serves

1/2 lb calf's or beef Liver, finely ground  
1/2 lb ground veal or Beef  
3 day-old bread rolls  
1 cup milk  
1 small onion, finely chopped  
1 tablespoon butter  
3 teaspoons chopped parsley  
1 egg  
bread crumbs  
flour  
salt and pepper  
marjoram  
beef broth

### Preparation

1. Cut the bread into small cubes. Add to a bowl and pour milk over the bread. Allow to soak for 30 minutes. Squeeze out excess milk and set bread aside.
2. In a frying pan, melt butter. Cook onions in the butter until transparent.

3. Add onions to the bread cubes, along with the parsley and egg. Add ground liver and ground veal or beef. Add salt, pepper, and marjoram. Gently knead the mixture with your hands.
4. Add bread crumbs and flour, just enough until a firm dough forms and that the dough holds together when forming dumplings.
5. Form ball-shaped dumplings.
6. In a large cooking pot, bring broth to a boil. Drop dumplings into the boiling broth, then reduce heat to a simmer. The dumplings are fully cooked when they float to the top of the broth.
7. To serve, pour some broth into 4 soup bowls. Add two dumplings to each bowl. Sprinkle some freshly chopped parsley over the dumplings for decoration. Serve immediately.

### **Notes**

In Bavaria, liver dumplings are most often served in a soup as an appetizer or as a side dish to various beef and pork dishes. In the Palatinate region, liver dumplings are usually served with Sauerkraut and mashed potatoes. In Bavaria, liver Spätzle are a variation of the liver dumplings. The same recipe can be used, but instead of shaping the dough into dumplings, it is formed into Spätzle