

# Bayerische Kartoffelklösse

10 large potatoes  
2 bread rolls  
2 oz butter or lard  
3 eggs  
salt  
freshly ground black pepper  
1/2 teaspoon nutmeg  
8 cups beef stock or salted water

- 1) Cook the potatoes until they are soft. Cool and grate them on a metal grater
- 2) Cut the bread rolls into cubes and fry them in the butter or lard
- 3) Place the grated potatoes in a mixing bowl and mix together with the eggs, salt, pepper and nutmeg. Add the fried bread cubes.
- 4) With floured hands, form the dumplings
- 5) Place dumplings in gently boiling stock or salted water and cook for approximately 10 minutes. Leave them in the water for another 5 minutes, then drain in a colander.