

Hungarian Dumplings (Nokedli)

These dumplings are the perfect accompaniment to any stew with a thick gravy – a gulyas or chicken paprikas. There are a number of ways to prepare them for boiling once the mixture is ready, my father used an old frying pan that he'd drilled evenly spaced quarter inch holes in and gently pushed the mixture through with a wooden spoon while holding the pan over a pot of boiling water. There are dumpling strainers available that do the same thing or you can use a board and cut small pieces off with a knife and flick them into the water, alternatively, using a teaspoon you can spoon small pieces of the mixture directly into the water. The hot water allows the mixture to slide off the spoon and gives it a nice shape and size.

3 eggs
½ tsp salt
1 cup water
3 cups plain flour
1 lge pot of salted boiling water

Whisk together the eggs, water and salt. Slowly add the flour until the mixture is pliable and sticky, don't add too much flour or mix it too hard as this will make the mixture hard to work with. Let the mixture rest for 5 to 10 minutes then, using any of the above methods to add the mixture to the water, cook the dumplings in small batches. They are done when they rise to the surface and should be removed immediately and drained in a colander, don't overcook them as they will become soggy, do refresh them under cold water. The dumplings can be reheated in a pan with melted butter, serve immediately with your paprikas or gulyas. Enjoy.