



Selchfleisch-Bärlauch-Bergkäse Knödel

Ingredients for fullness:

300 g smoked meat
(Smoker, belly, square,
Sausages ... what's at home)
1 onion
2 cloves of garlic
2 eggs
50 g grated Vbg. Mountain cheese
1 bunch of wild garlic
Breadcrumbs
Salt pepper

for the potato dough:

500 g potatoes
100 g of flour
50 g semolina
2 tbsp Ländle butter
1 piece of egg yolk
salt

Preparing:

Finely chop or mince the cooked rollerball and roast with chopped onions, remove from heat, season with salt and pepper, squeeze in 2 cloves of garlic and fold in chopped wild garlic.

Let the mixture cool down. Then add two eggs, grated Vorarlberger Bergkäse and some breadcrumbs so that it has a firm consistency and can be shaped into balls.

In the meantime, cook the potatoes with their skin soft, then peel them while still warm and press them through a potato press, with the remaining

Knead the other ingredients and let rest for 15 minutes.

Fill the prepared potato dough with the balls and let it steep in the boiling water for about 15 minutes.

Serve with salad or sauerkraut.