

Bread Dumplings

6 slices	Bread or rolls, stale	Salt and pepper
3	Eggs	Nutmeg, grated
250ml	Milk	
1	Onion	
1 bunch	Parsley	
50g	Salami	
6 tbspn	Flour, all purpose	
100g	Bacon, finely diced	



Mixing bowl
Large pan



Dice the bread or rolls and place in a bowl. Mix the eggs and milk, pour over the bread and leave to stand for 20 mins. Stir occasionally.

Finely dice the onions and chop the parsley.

Sauté the diced bacon until the fat runs. Add the onion and half the parsley - sauté for 2 mins.

Finely dice the salami and to the pan with the remaining parsley. Stir the mix and add the bread. Fold in the flour and season to taste with salt, pepper and nutmeg.

Boil 3 pints of water. With wet hand for 10 evenly sized dumplings and cook until done.