

## Speck Canederli in broth

---



Serves 🍴 🍴 🍴 🍴

### Ingredients

250 grams of stale bread  
300 ml milk  
3 eggs  
80 g white onion  
100 g speck  
30 g butter  
1 tablespoon semolina  
1 tablespoon chopped chives  
salt  
1.5 liters of beef or vegetable broth

### Method

Cut the bread into cubes and pour over the beaten eggs with the milk. Let stand for 30 minutes. Meanwhile fry the finely chopped onion in butter, finally add the diced bacon and leave to cook for another minute. Working, with hands, the mixture of bread until it becomes smooth. Add the semolina, the chives, fried bacon and onion, a pinch of salt. Stir the mixture a little, then, with wet hands, form 12 dumplings. Cook the dumplings in boiling salted water for 12-15 minutes. Serve with hot, beef or vegetable, broth and with some chive.