

Beetroot soup with dumplings

Ingredients:

Soup:

4 beets
1 parsley
2 carrots
half of celeriac
1 lemon
3 bay leaves
3 whole allspice berries
4 garlic cloves
1 spoon of dried marjoram
peper, salt

Stuffing:

25 dag dried mushrooms
1 big onion
1 egg
1 spoon of oil
2 spoons of dried parsley
salt, pepper

Dough:

2 cups of flour
1 egg
a little bit of salt

Preparation:

Boil vegetables (carrots, parsley and celeriac), bay leaves, allspice, marjoram with peeled garlic.

When the soup is boiling add all beets- you may grate them.

Simmer the soup for 2 hours.

Add salt and pepper and some lemon juice for better taste.

Wash, boil and chop mushrooms.

Chop the onion, add some oil into the frying pan and fry it.

Add mushrooms, dried parsley, salt and pepper and fry everything .

Cool it and add an egg to prepare the stuffing .

Mix flour, egg, salt and a little bit of water to prepare the dough.

Roll out the dough. Cut out squares 5x5 cm.

Put the stuffing on the centre of each square and stick edges together.

Boil in salty hot water for 3-5 minutes.

 **ENJOY YOUR MEAL** 