

Benjamin Parth's recipe for Friedrichshafener Hütte

Bacon chanterelle dumplings

250g small chanterelle mushrooms, wiped clean

250g stale white bread, cubed

250 mls warm milk

2 Shallots, finely diced

1 garlic clove, finely diced

40g butter

120g diced Tirol bacon

Salt, freshly ground white pepper

4 eggs

2 tbsp chopped parsley

1 tsp chopped thyme

Grated nutmeg

Some butter for frying

For the chanterelle sauce:

350g small chanterelle mushrooms, wiped clean

Butter for frying

2 finely diced shallots

1 garlic clove chopped

Salt, freshly grated white pepper

20g Ice-cold butter in small pieces

4 tbsps. fine chopped chives

To garnish

8 slices Tirol bacon, cut wafer thin



Carefully clean, dry and chop the chanterelles.

Mix the finely diced bread with the milk. Leave to sit for 15 minutes. Fry the shallots and the garlic in the butter until translucent, then add the butter for frying and the bread.

Fry the diced bacon in a hot pan until translucent, add the chanterelles, season and braise well. Then add the 2 eggs and the herbs to the bread mix and season.

Whisk the remaining eggs well, season with salt and pepper and cook in some butter until they become soft and scrambled. Add to the bread mix and mix everything together nicely! Leave the mix to stand for another 10 minutes.

Then shape into golf ball sized dumplings, place these in boiling salted water, bring to the boil, then simmer for 12 to 15 minutes.

For the sauce, carefully clean the chanterelles and cut into quarters. Melt some butter in a pan and fry the shallots with the garlic. Add the chanterelles and season with salt and pepper. Add the ice-cold butter piece by piece. Season the sauce to taste and sprinkle with chive curls.

Put the chanterelle sauce on pre-warmed plates, remove the dumplings from the water, drain well and serve on the mushrooms. Garnish with the bacon slices. Maybe add some watercress for decoration.