

***Kniddelen* – Luxembourgish dumplings – with spicy Apple Compote BY CHEF ANNE FABER**

Kniddelen are a true Luxembourgish classic. These humble boiled dumplings are traditionally eaten with bacon lardons and a side of home-made apple compote. A vegetarian option to the bacon is suggested at the end of this recipe.

Serves 4 – Prep: 45 minutes

For the Kniddelen:

375g (3 cups + 2 tbsp) flour
150g (2/3 cup) quark (40% fat content) or mascarpone
3 eggs
190ml (3/4 cup + 1 tbsp) milk
1/2 tsp salt
pepper

100g (1/3 cup + 1 tbsp) butter
250g (2 1/2 cups) bacon lardons

For the apple compote:

4 apples (if possible, slightly sour)
1 red chili
4 tbsp apple juice or water
6 tsp sugar

Start with the apple compote: quarter, core and peel the apples, then cut into bite-sized cubes. Finely chop the chili. Put the apples in a saucepan, together with the chili, apple juice and sugar and gently cook for about 10 minutes or until the apples are soft but are still holding their shape. Lightly crush some of the apples, to get a chunky compote. Set aside and leave to cool.

Put all the ingredients for the Kniddelen into a large bowl and mix with an electric whisk until you get a smooth batter. Don't worry if you do not have an electric whisk, but the batter will not be as smooth. Season with salt and pepper.

Fill a large saucepan with boiling water and add a generous pinch of salt. Grab a portion of batter with a teaspoon, and dip it into the boiling water and slide the batter into the saucepan with a second spoon, so that it sinks to the bottom. Repeat with a bit more batter until the bottom of the saucepan is covered with dumplings.

Keep boiling until the dumplings float to the surface – then leave them to cook for another 2 minutes so that they are cooked all the way through. Remove the dumplings from the water with a slotted spoon and put into a bowl. Repeat this process until all the batter is used up.

Once all the Kniddelen are done, melt the butter in a large frying pan. Add the bacon lardons and the Kniddelen and fry until crispy. Season with salt and pepper.

Serve each portion of fried Kniddelen with a dollop of apple compote and a green salad.

VEGGIE OPTION: Replace the bacon with 2 yellow onions. Finely slice the onions and fry in 50g of butter over a low heat for 15 minutes until meltingly soft. Add 1 teaspoon of sugar for the last two minutes to caramelize. Add to the fried Kniddelen and serve.