

Hungarian Dumplings With Egg (Tojásos nokedli)

6	large	eggs	1	head	green lettuce
3	cups	white flour			For the vinaigrette combine:
1	Tbsp	oil or melted butter	1/2	cup	water
1	gallon	water	1/4	cup	white wine vinegar
		Salt and black pepper to taste	1	Tbs	sugar
		Salad to serve with:	pinch		Salt and black pepper to taste

- 1Crack two eggs into a large bowl and lightly beat together. Combine with the slightly warm water.
- 2Stir the flour into the watery egg mixture, and combine. the dough doesn't have to be smooth and should not be overworked, it could make the dumplings a bit tough.
- 3The consistency should be soft enough to be still able to stir with a wooden spoon but not drippy. Set aside to rest for a few minutes.
- 4Boil water in a large pan add some salt. Place some of the dough on a smaller chopping board or just an ordinary flat plate and with a spoon scrape off little pieces from the corner over the boiling water. Cook for 4-5 minutes, strain, add a little oil or butter so they are not sticking together while preparing the egg mixture.
- 5Crack the remaining four eggs, beat them with a bit of salt and set aside.
- 6Heat some oil or butter in a pan and add the cooked dumplings cook, heat it through stirring for a few minutes, you can add the chopped spring onions if using.
- 7Now pour on the beaten eggs and cook till the eggs lightly cooked. Best to leave the eggs still a bit wet not completely cooked when taking off the heat, as it will carry on cooking and solidifying for a bit.
- 8This dish always served with green lettuce with a sweet vinaigrette dressing. Let the lettuce soak in the vinegar dressing for a couple of minutes half an hour before serving.

Servings: 4

Yield: 4

Degree of Difficulty

Degree of Difficulty: Very easy

Cooking Times

Preparation Time: 20 minutes

Cooking Time: 10 minutes

Total Time: 30 minutes

Nutrition Facts

Serving size: 1/4 of a recipe (37.8 ounces).

Percent daily values based on the Reference Daily Intake (RDI) for a 2000 calorie diet.

Nutrition information calculated from recipe ingredients. 2 of the recipe's ingredients were not linked. These ingredients are not included in the recipe nutrition data.



Amount Per Serving	
Calories	157.11
Calories From Fat (62%)	97.31
% Daily Value	
Total Fat 10.55g	16%
Saturated Fat 2.81g	14%
Cholesterol 279mg	93%
Sodium 282.8mg	12%
Potassium 168.41mg	5%
Total Carbohydrates 5.65g	2%
Fiber 0.36g	1%
Sugar 3.42g	
Protein 9.75g	20%