

Paprika Chicken with Dumplings

60—70 Min

Ingredients 4 Portions

= Kotányi Produkte

1 pcs.	Chicken, cut into pieces, approx. 1.2 kg
1 tbsp.	Lard
4 pcs.	Onion
250 ml	Cream
0.5 tsp.	Marjoram, Crushed
1 tbsp.	Paprika Special Sweet
	Water

For the egg dumplings

500 g	Flour
250 ml	Milk
3 pcs	Eggs
1 pinch	Archive: Table Salt
1 pinch	Nutmeg, Ground
1 pinch	Pepper Black, Ground

Preparation

1 In a casserole dish, roast an onion—sliced lengthwise—in a generous spoonful of lard. Stir in a heaped tablespoon of real paprika and half a teaspoon of crushed marjoram, then add the chicken, cut up into portions. Season with salt and stir well and allow to stew, covered, for a few minutes.

HINT: Any pot can be used instead of a casserole dish.

2 Then add a spoonful of water and allow the chicken to cook until soft, taking care not to burn it.

3 To serve, you can also add a 250 ml of cream to taste and arrange the egg dumplings around the edge of the bowl.

4 For the egg dumplings, combine all of the ingredients to form a slightly firm dough, use two teaspoons to shape into dumplings and cook in boiling salted water until the dumplings rise to the surface.