

The logo for LAND-LEBEN, featuring a stylized landscape with a house and trees inside a green square.A bag of Dinkel-Knödelbrot (Spelt Bread Cubes) by LAND-LEBEN. The packaging is orange and white, with a clear window showing the bread cubes. Text on the bag includes 'Dinkel-Knödelbrot' and 'hübsch wie ein Tischchen!'.

Dinkel-Knödelbrot

Recipes

# Pumpkin Dumplings on an Autumn Salad

A top-down view of a rustic meal. In the center is a round, light-colored ceramic plate filled with a fresh green salad of leafy greens and purple flowers. Three golden-brown pumpkin dumplings, studded with seeds, are arranged on top of the salad. To the left of the plate is a bag of Dinkel-Knödelbrot. To the right is a glass of red wine and a decorative glass. Several plums are scattered around the plate on a dark grey cloth.

This savory dumplings-salad-combination is perfect for one of those days in autumn when the sun comes out and the temperatures are rising to a greater number once more.

## Pumpkin Dumplings on an Autumn Salad

Preparation Time: 40 Minutes

Serves 3 {6 Dumplings}

### Ingredients:

- 1 pack of [LAND-LEBEN Spelt Bread Cubes](#)
- 160 ml of milk
- 2 eggs {Size L}
- 1 big or 2 small shalotts
- 2 garlic cloves
- 180 g pumpkin {chopped}
- 1 tbsp.of oil
- Salt & pepper

- Oregano & basil {dried}
- 2 tbsp. of flour
- 3 handful of lamb's lettuce

**Decoration:**

- Olive oil & white balsamico vinegar
- Pumpkin seeds
- Optional: Pumpkin seed oil

**Preparation:**

Place the bread cubes in a large bowl. Add warm milk and eggs. Peel the shallot(s) and chop finely. Peel the garlic and chop very finely. Peel the pumpkin according to type, then dice very finely.

Heat some oil in a pan. Fry the diced pumpkin, garlic and diced shallots until translucent. Add to the chopped bread. Season to taste with salt, pepper and spices. Add flour and knead well.

Then form dumplings with wet hands. Cook in a steamer at 100% humidity for about 18 to 20 minutes or in a water bath at low heat.

Make a dressing for the lamb's lettuce with oil & vinegar.

Serve the warm dumplings on the lamb's lettuce and garnish with pumpkin seeds.

**Tip:** Serve the salad with pumpkin seed oil.