

CHESTNUT GOULASH WITH DUMPLINGS

- 1 Wash the beef and bacon thoroughly and let them dry on a kitchen towel.
- 2 Peel the onion and garlic and chop into small cubes.
- 3 Pour oil into a pan and fry the chestnuts and onion pieces.
- 4 Deglaze with red wine/grape juice, add beef stock, bay leaves, salt, pepper and nutmeg.
- 5 Let the goulash simmer on the lowest level for at least 2 hours.

About 20 minutes before serving: Wet the bottom of a pot with water and heat. As soon as the water is simmering, place the pasta sieve in the pot, distribute the dumpling slices evenly and cover the pot with a clean tea towel over low heat.
- 6
- 7 Serve goulash with dumplings.