

# Liver Dumpling Soup

(10 portions)



## Ingredients

8 stale Bolillos

1 scant pint Milk, lukewarm

1 lb+ Beef Liver

1 Onion

6 tbsp Butter

4 Eggs

1 lg Lemon

1 pinch Nutmeg

1 tsp Majoram, chopped

1 pinch Salt

Black Pepper, from the Mill

4 tbsp Bread Crumbs

2 qts Beef Broth

Chopped Chives

## Directions:

Cut the stale rolls into small dice and soak in the milk.

Finely chop the onion.

Wash the lemon in hot water and zest half of it.

Finely chop the liver and mix well with the eggs, onion, lemon zest, butter, soaked rolls pieces and some bread crumbs.

Spice the mix with majoram, nutmeg, salt & pepper and knead it well.

If it's too soft add a little more bread crumbs.

With wet hands form ping-pong-sized balls and simmer them in hot salted water, don't boil them.

Let them simmer about 15-20 min.

In the meantime, heat the beef broth in another pot, add the cooked dumplings for a few minutes and serve, garnished with the chives.