

Vegetarische Frikadellen (Vegetarian Frikadellen)

Number of Servings: 4

Ingredients

3/4 lb Carrots, washed and shredded
1/2 lb [Kohlrabi](#)
1/4 cup Semolina or Couscous
1 Egg
2-3 tablespoons Oil
1 1/4 cup Water
1 tablespoons Vegetable Broth Powder or 1 cube
Parsley, Chervil
Salt, Pepper
Oil for frying
Oatmeal (to be used if recipe is too moist)

Instructions

Heat 2-3 tablespoons oil in a deep frying pan. Cook carrots and kohlrabi briefly. Combine water and vegetable broth powder. Add to pan and cook another 5 minutes. Add semolina or couscous. Remove pan from heat, set aside, and allow mixture to sit for 20-25 minutes.

Add remaining ingredients and mix until ingredients hold together. If the mixture is too moist, add enough oatmeal so that a mass forms. With floured hands, form 16 ball-shaped dumplings.

Heat oil in a frying pan. Fry dumplings until they are golden brown on both sides.

These taste particularly good with cheese melted over them!!

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