

CROATIAN DUMPLINGS (NOKLECI) WITH PEAS

Dumplings (nokleci)

100 g flour

1 egg

Water

Salt

1/2 kg green peas

1 onion (yellow)

1 clove of garlic

2 chicken sausages

1 tbs tomato puree

1 cup Chicken stock

1 tbsp Olive oil

Parsley, salt and pepper



For the dumplings:

Mix flour, egg, water and a pinch of salt to get a thick paste. Set aside.

1. Sauté chopped onion till golden
2. Add chicken sausages (cut into pieces) and sauté for about 5 minutes
3. Add green peas and sauté another 2 minutes
4. Add tomato puree and pour hot chicken stock
5. Season with salt and pepper to taste
6. With a teaspoon add spoon by spoon prepared dumpling dough and cook for 15 minutes
7. Add chopped parsley

Serves 4

Preparation and cooking time: 30min

Courtesy of Chef Zoran Djumic, Dubrovnik Restaurant