



Australian

Hearty Potato Dumplings

2 pounds potatoes
All-purpose flour as required
1/2 teaspoon nutmeg
2 eggs, beaten
2 ounces butter, melted and cooled

Boil potatoes until tender. Set aside until quite cold.
Pass cold potatoes through a grater into a large bowl.
Add half the volume of the potatoes in plain flour and mix well together. Add nutmeg, beaten egg and melted butter.
Form into small dumpling shapes with damp hands.
Bring a large pot of water to the boil. Place a few dumplings into the fast boiling water, and cook for about 10 minutes. Lift from water with a slotted spoon and drain. Cook remainder of dumplings a few at a time, until completed.
Serve with a sauce of tomato.