

### [Maultaschen classic - Website in German](#)

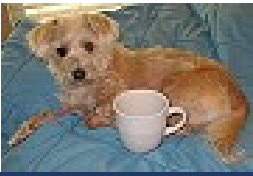
There are many legends and myths surrounding the creation of the "Maultasche". The most credible story is the one in which the invention of the Maultasche is attributed to the Cistercian monks of Maulbronn Monastery

Photo: Matthias Haupt

### Preparation

1	For the dough, whisk eggs with 3-4 tablespoons of water. Process with flour, semolina and 1 strong pinch of salt into a smooth solid dough. Knead dough vigorously on the floured work surface for 1 minute. Leave to rest covered for 30 minutes.
2	Cut the buns into thin slices and put them in a bowl. Heat the cream and pour over the buns. Finely dice the onions. Melt butter in a pan, steam onions in it glassy. Wash parsley, finely chop with the stems, add to the onions and steam for 3-4 minutes. Season with salt, pepper and 1 pinch of sugar and let cool.
3	Process minced meat, roast, rolls, breadcrumbs, eggs and onion mixture in a bowl to a smooth mass. Season vigorously with salt, pepper, nutmeg and marjoram. Filling covered refrigerate.
4	Divide dough into 3 portions. Roll out 1 portion on the floured work surface 2 mm thinly to about 42x30 cm. Place dough on a kitchen towel. Spread 1/3 of the filling smoothly on the dough. Roll up dough loosely from the long side with the help of the kitchen towel. Divide the roll into 4 equal pieces with the cooking spoon handle, pressing the dough firmly. Separate the pieces with a knife. Process the remaining dough and remaining filling as well. Unlike ravioli, the dough does not have to completely enclose the filling. She has enough binding that she does not fall apart during cooking.
5	Heat the beef stock. Put mouth pockets in plenty of boiling salt water, reduce heat and pull the dumplings in them for 10 minutes (do not boil!) let. Drain. Cut chives into fine rolls.
6	Serve dumplings sprinkled with chives in little beef stock.

TIP If you don't get a loose roast, you can also squeeze an unbrewed pork or veal sausage out of the pellet.



Step by step: Maultaschen classic



1. Ingredients for dumplings



2. Knead dough ingredients vigorously.



3. Steam onions and [parsley](#) in butter.



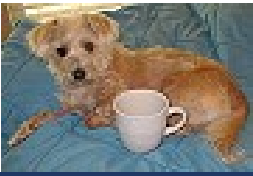
4. Mix ingredients for the filling.



5. Third dough and roll it out thinly.



6. Smoothly spread the filling on the dough.



7. Roll up the dough loosely from the long side.



8. Divide the roll into 4 equal pieces.



9. Let your mouth pockets even pull.

**THE HISTORY OF THE MAULTASCHE** [www.buerger.de](http://www.buerger.de) (in German) - There are many legends and myths surrounding the creation of the "Maultasche". The most credible story is the one in which the invention of the Maultasche is attributed to the Cistercian monks of Maulbronn Monastery: During Lent, the monks received a large piece of meat that they wanted to enjoy without their "Lord God" seeing it. To give the impression of a meatless meal, they chopped it up and mixed it with herbs and spinach. As additional camouflage, they hid the mixture in a pasta dough and made small bags from it. Due to the shape of the BAG and the location of MAULbronn, these dumplings were given the name "MAULTASCHE". Thanks to this ruse, they were given a nickname - "Gottesbscheißerle" or "Herrgottsbescheißerle". As far as the legend goes, how it really happened is nowhere proven. Whether with meat, vegetables or another delicious filling - there is now the right Maultasche for every taste and since 2012 there is even a variant for the grill - just as diverse are also the preparation options for the Maultasche. It tastes good pure in the broth, seared with an egg in the pan or as a casserole with tomato sauce and cheese gratin.