

Smoky Garlic Pork with Creamy Knödel

A delightful dish featuring tender pork medallions cooked with garlic and smoky paprika, served with fluffy homemade yeast dumplings. Perfect for a cozy dinner!


60 min

Total time

medium

Difficulty

650

kcal / serving

Ingredients

- Pork loin (150g)
- 2 cloves garlic
- 1/2 tsp sweet paprika
- 1/2 tsp smoked paprika
- 100 ml vegetable broth
- 100 ml heavy cream
- Water as needed
- Sauce thickener (optional)
- For the Yeast Dumplings:
- 125 g flour
- 1/4 cube yeast (10.5 g)
- 5 ml lukewarm milk
- Pinch of sugar
- 1/2 egg
- Pinch of salt

Steps

- 1 In a pan, heat some oil and sear the pork loin until golden brown, developing rich flavors.
- 2 Add whole garlic cloves to the pan with the meat.
- 3 Deglaze with vegetable broth and stir in the sweet and smoked paprika.
- 4 Simmer the sauce on low heat for about 30 minutes, occasionally adding water to maintain consistency.
- 5 After 30 minutes, stir in the heavy cream. If needed, thicken the sauce with a sauce thickener.
- 6 For the Yeast Dumplings:
- 7 Dissolve the yeast in lukewarm milk with a pinch of sugar.
- 8 In a bowl, combine flour, add the yeast mixture, half an egg, and a pinch of salt.

9

Knead into a smooth dough and let it rise in a warm place for 30 minutes.

10

Divide the dough into equal pieces and shape them into balls, allowing them to rise for another 15 minutes.

11

Cook the dumplings in lightly salted water for 20–25 minutes, ensuring not to overcrowd the pot.