










St. Johanner  
**Knödelfest**  
Recipe book



-  Savoury
-  Vegetarian
-  Sweet
-  Music stage
-  Information & Merchandise
-  First aid
-  WC



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# St. Johanner Knödelfest

*To your dumplings,  
get set, go!*

When it comes to 'Knödl' (or dumplings), nobody beats us Tyroleans. In over 40 years, our St. Johann dumpling festival has evolved and is now a real summit meeting that enjoys cult status with gourmets from across the globe. Every year in September the town centre is transformed into an open-air restaurant, with music on every corner, and the aroma of dumplings hanging in the air.

Around 26,000 dumplings in 22 different varieties are freshly prepared by 20 dumpling makers each and every year – including wonderful hearty creations, sweet little bombs, tasty exotic titbits and fantastic fusions.

What unites all these dumpling

creations: they are round, and they make you happy.

Since it isn't possible to take all the dumplings home with you, we have this lovely little recipe book, which divulges a few secret recipes for you.

**TIP:** On Sunday there is the dumpling festival 'Frühschoppen' - an early morning pint - at St. Johann's market square, when music brings the weekend to a close. Not to be missed!

**IT'S SET TO BE BUSY – SO  
GET PLANNING!**

43rd Dumpling festival 20.09.2025

44th Dumpling festival 19.09.2026

[www.knoedelfest.at](http://www.knoedelfest.at)



# Knödel. Fest. Liebe.



# Apple dumplings Cheese dumplings



## Cheese dumplings

500 g dumpling bread  
500 ml milk  
250 g blend of Beer- & Tilsiter  
cheeses  
150 g boiled potatoes  
100 g onions

50 g butter  
30 g flour  
3 eggs  
Salt  
Pepper  
Parsley

## Preparation

To make cheese dumplings, add the cubed bread and boiled, finely grated potatoes, cheese (chopped into small cubes), eggs, salt and pepper to a bowl.

Fry the onions until they are translucent, add the hot milk, freshly chopped parsley and stir in the flour. Rest for 15 minutes, then shape into dumplings.

Bring to the boil in salted water and lightly simmer for around 20 minutes. Serve the dumplings in onion soup.

## Apple dumplings

Pssst ...  
the landlady at Hotel Zur schönen Aussicht will give you the recipe for apple dumplings herself.

Hotel Zur schönen Aussicht  
[www.schoene-aussicht.com](http://www.schoene-aussicht.com)

*'A heavenly duo! Just a spoonful separates our hearty cheese dumplings and the fruity, sweet apple dumplings.'*

– Elisabeth Grander



Our team, Carina & Gerry, look forward to welcoming you!



## Preparation

Sweat the onions in butter, mix with the bread cubes. Beat together the eggs, milk and salt, mix in the bread cubes and parsley, leave for 30 minutes. Blanch the broccoli, refresh in cold water, then fry in butter with garlic. Roughly chop. Stir in ricotta, season.

Spread the dumpling mixture on two buttered napkins, add the broccoli filling, roll up, twist the ends. Boil for 25-30 minutes in simmering water with salt added.

Sweat the onions, stir in the flour, deglaze with milk, vegetable stock, then add the ricotta and cheese, season. Puree the sauce, garnish with chives.

Lift the dumplings out of the water, remove the napkin, cut into slices and serve with the cheese sauce.

*'A must for cheese fans!'*

– Philipp Behrendt



**Bomba Coffee**

## Napkin dumplings

*with a broccoli filling & cheese sauce*



### Ingredients

#### Dumpling mixture

500 g broccoli  
300 ml milk  
250 g bread cubes  
100 g butter  
100 g ricotta  
3 garlic cloves  
2 eggs  
1 onion  
1 tbsp parsley  
Salt & pepper

#### Sauce

300 ml vegetable stock  
150 g ricotta  
100 ml milk  
50 g alpine cheese  
20 g butter  
10 g flour  
1 onion  
1 tbsp chives  
Nutmeg  
Salt

# Salami dumplings

with butter, Parmesan & coleslaw



## Ingredients

500 g dumpling bread  
150 ml milk  
150 g salami  
3 eggs  
1 large onion  
Coleslaw  
Parmesan

Parsley  
Salt  
Pepper  
Marjoram  
Thyme  
Butter



*Hearty dumplings  
and spicy salami  
are like fireworks  
for your palate!*

– Birgit Muzzopappa

## Preparation

Whisk the eggs, milk and salt. Leave the dumpling bread to soften in the mix for around 20 minutes, giving it a good stir often. Cut the salami into cubes, chop the onion and parsley.

Steam for a few minutes over a medium heat. Season with salt and pepper, then shape into dumplings and drop into boiling salted water. Leave for around 15 minutes.

Serve the cooked dumplings on a plate with some melted butter, freshly grated Parmesan and some fresh coleslaw.



Pizzeria La Rustica  
[www.larustica.at](http://www.larustica.at)



*'Our 'Semmelknödel' are dumpling table classics! Just one more ...'*

*– Josef Grander*

## Preparation

Fry the dumpling bread and 50 g onions in butter, blend the milk with the egg, mix everything together, including the salt, chopped parsley, marjoram, pepper and flour to form a dough.

Then shape with love to create neat dumplings and cook them in boiling salted water.

For the sauce, fry 100 g of chopped onions and the mushrooms in oil, add the stock, enhance with cream and season to taste with thyme, salt, pepper and parsley.

**Hotel Park**  
[www.park.at](http://www.park.at)



## *'Semmelknödel' (bread dumplings)* *with mushroom sauce*



## Ingredients

250 g dumpling bread  
150 g onions  
125 ml milk  
50 g flour  
50 g butter  
1 egg  
Salt & Pepper

150 g chopped  
chanterelles & porcini  
1 ltr stock  
Cream  
Chopped parsley  
Marjoram  
Thyme



# 'Fastenknödel'

with mushroom sauce & coleslaw



## Ingredients

### Dumpling mix

500 g dumpling bread  
500 ml milk  
200 g boiled potatoes  
100 g butter  
100 g onions  
5 eggs  
4 tbsp parsley  
2 tbsp lovage  
Salt & pepper  
Nutmeg

### Sauce

500 ml stock  
250 g chanterelle mushrooms  
125 ml cream  
100 g onions  
2 tbsp parsley  
Garlic gloves  
Salt & Pepper

### Coleslaw

1 head of white cabbage,  
apple cider vinegar, oil, salt,  
pepper & caraway seeds



*'These are melt  
in the mouth.  
An ideal dumpling  
for the mindful  
connoisseur.'*

– Thomas Fink

## Preparation

Mix the dumpling bread with the milk, eggs and other ingredients and let sit. Fry the chopped onions in butter until golden brown, mix into the rest of the mixture and season with fresh herbs, salt and pepper.

For the sauce, sweat the chanterelles and the onions in butter. Pour on the stock, simmer and season. Enrich with the cream and parsley.

Turn the dumplings, cook through and serve with the mushroom sauce and coleslaw.



**Fink's Restaurant**  
[www.finks-restaurant.at](http://www.finks-restaurant.at)



*Home-made with  
passion and panache.'*

– Kurt Schmiedberger

## Preparation

Sweat the onions in a pan. Mix the dumpling bread, milk, eggs and flour. Grate the boiled potatoes into this mix and add the sweated onions.

Mix in your preferred blend of cheeses, add the fresh herbs, season to taste. Shape the dumplings and fry in a pan.

Serve the dumplings with either coleslaw, or in hot onion soup.

**Villa Masianco**  
[www.villamasianco.at](http://www.villamasianco.at)



## *Kaspresknödel* (cheese dumplings) with coleslaw



## Ingredients

500 g dumpling bread  
250 g blend of cheeses  
(Beer cheese, Tilsiter,  
Edam)  
125 ml milk  
50 g flour  
3 eggs

50 g onions  
1 bunch of parsley  
1 boiled potato  
Thyme  
Salt, pepper  
Marjoram  
Nutmeg to taste

# Smoked meat dumplings

## Greaves dumplings



### Ingredients

#### Dumpling mix

700 g floury potatoes  
150 g flour, 1 egg  
150 g semolina  
1 piece of butter  
(the size of a walnut)  
Salt & nutmeg

#### Filling greaves dumplings

Around 2 handfuls of greaves  
2 tbsp chopped parsley  
1/2 onion, 1 tsp lard  
Salt, pepper & marjoram

#### Filling smoked meat dumplings

200 g mixed mince meat  
(beef & pork)  
200 g vienna sausage (minced)  
100 g bacon, minced  
6 EL breadcrumbs  
4 eggs  
3 garlic cloves  
1 onion  
Chopped parsley  
Salt & pepper



*'Our dumplings are more than just a recipe - they are a spherical piece of tradition.'*

- David Rass

### Preparation

Prepare the potato dough as you like it. Try a little piece of the dumpling dough, if it is too soft, add some flour.

For the smoked meat dumplings, mix in the minced meat, while for the greaves dumplings, add the greaves, mixing with the other ingredients as per the recipe.

#### TIP:

Shape balls from the filling and set these in the freezer for 1 hour. This will give you nice round dumplings.



Wirtshaus Café Jagglbäck

## Preparation

For the bacon dumplings, sweat the diced onion and the bacon. Mix the eggs, flour, butter and seasoning with the dumpling bread and leave to sit for a while. Add milk if necessary.

Then shape into dumplings roughly equal in size, and cook in simmering salted water for around 20 minutes.

Best served with coleslaw, which makes a superb accompaniment.

## Curd cheese-apricot dumplings

Pssst ... the landlord at Hotel Fischer will give you the recipe for delicious curd cheese-apricot dumplings himself.

Hotel Fischer\*\*\*\* Superior  
[www.hotelfischer.com](http://www.hotelfischer.com)

*'Whether hearty with bacon, or sweet with curd cheese and apricots - you will be inspired!'*

— Michael Grander



## Curd cheese-apricot dumplings

## Bacon dumplings



### Bacon dumplings

200 g dumpling bread  
 250 ml milk  
 150 g cubed belly of pork  
 80 g butter  
 50 g flour  
 3 eggs

1 onion  
 Nutmeg  
 Marjoram  
 Salt  
 Pepper

# Andreas Hofer dumplings

anno 1809



## Ingredients

Chocolate  
Only one that  
packs a punch.

Marzipan  
Comes up sweet but is a sly dog.  
An extra special Tyrolean quality!



*'Rainer's dumplings  
make the ladies lovely  
and the men strong  
and valiant.'*

– Karl Rainer

## Top secret

This dumpling has oomph.

Named after our famous freedom fighter, Andreas Hofer, who led the Tyrolean Rebellion in 1809, striking fear amongst the French troops.

We can't let you in on this strictly secret recipe, but what we can say is that the Andreas Hofer dumpling will bowl you over!

**Café Konditorei Rainer**  
[www.cafe-rainer.com](http://www.cafe-rainer.com)





*'Enjoy this traditional Chinese speciality.'*

— Jinyao

## Preparation

Marinate the mince, stirring vigorously in one direction until it becomes tacky and gelatinous. Then shape into little meatballs, repeatedly slapping them in your hands to increase their elasticity.

Heat the oil in a pan and fry the meat until the underside firms up, then flip. Fry over a low heat until the meatballs take on some colour, and remove.

Deep fry the meatballs, simmer for 20 minutes. Pour over the prepared sauce.

**Panorama Asia Restaurant**  
[www.panorama-asia-restaurant.at](http://www.panorama-asia-restaurant.at)



## China dumplings



### Ingredients

#### Dumpling mix

500 g pork  
 500 g beef  
 100 g mashed potatoes  
 2 eggs  
 Spring onions  
 Ginger

#### Sauce

20 g cornflour  
 12 g oyster sauce  
 Light soya sauce  
 Cooking wine  
 Oil  
 Salt & pepper

# Uwe's pumpkin dumplings

with browned butter & Parmesan



## Ingredients

500 g dumpling bread  
500 g hokkaido pumpkin  
250 ml milk  
6 tbsp parsley or chives  
5 eggs

2 onions  
1 garlic cloves  
Flour & butter  
Salt & pepper  
Nutmeg



*'Our autumnal dumpling creation is a delicious way to serve pumpkin.'*

– Uwe Otto

## Preparation

Sweat the onions and garlic in butter. Cut the pumpkin into small pieces and fry well in butter, then puree. Add the bread to a bowl, moisten with milk, then add the rest of the ingredients and the seasoning, working to a smooth dough. Add milk if the mixture is too dry.

Rest in the fridge for at least 15 minutes. Wet your hands and shape into dumplings, simmer gently in salted water for around 15 minutes.

Serve with melted butter and freshly grated Parmesan.



**Eiscafé Venezia**

*Delectation from our  
dumpling workshop.  
For those of you who  
can't decide, eat both!*

– Sigrid Blumschein

## Preparation

Heat the pulled beef and shape into six balls. Boil the water, add salt and nutmeg, sprinkle in the polenta and boil briefly.

Let the mix cool, then stir in the egg. Beat in the pulled beef and shape into balls.

Roll the dumplings in bread-crumbs, fry, then serve with coleslaw and BBQ sauce.

## Apricot ice-cream dumplings

Pssst ...  
you can get the recipe for sweet  
apricot ice-cream dumplings  
when you get here.

Hotel & Wirtshaus Post  
[www.dashotelpost.at](http://www.dashotelpost.at)



## Apricot ice-cream dumplings Pulled beef polenta dumplings



## Pulled beef polenta dumplings

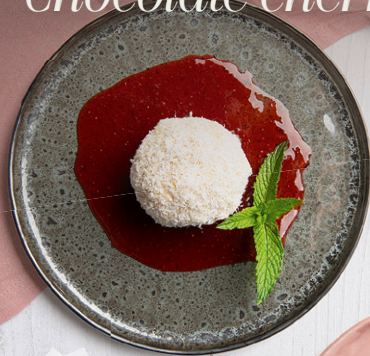
1 l water  
300 g cooked pulled beef  
100 g polenta

1 egg  
Salt  
Nutmeg



# Coconut vanilla dumplings

## Chocolate cherry dumplings



### Coconut vanilla dumplings

#### Biscuit

100 g sugar  
100 g flour  
5 tbsp water  
3 eggs  
1 pinch salt

#### Dumpling mix

100 g coconut flakes  
100 g whipped cream  
60 g icing sugar  
1 packet of vanilla pudding  
1 pinch of Bourbon vanilla

### Preparation

For the coconut vanilla dumplings, bake the biscuit, leave to cool, then break into small pieces. Prepare a pack of vanilla pudding according to the instructions and leave to cool.

Mix together the cooled pudding, coconut flakes, icing sugar and a pinch of Bourbon vanilla. Fold through the cream. Add the small broken up pieces of biscuit and shape into dumplings.

Roll in coconut flakes and serve with strawberry sauce.

### Chocolate cherry dumplings

By the way, this dumpling is the 'Black Forest gateau' of dumplings – just round!

**Krämerei**  
[www.kraemerei.at](http://www.kraemerei.at)

*'Our sweet dumplings are all-round delicious - every bite is a fruity delight.'*

– The girls from Krämerei





*'Hearty dumpling  
delectation meets  
the piquancy of a  
traditional kebab.'*

– Becir Coban

## Preparation

Chop the parsley, peel the onion and chop into small dices.

Fry the onions in the butter until golden yellow, add milk and remove from the stove. Soften the dumpling bread in the milk and onion mix.

Then carefully mix in the eggs, salt, nutmeg, parsley and the kebab meat using a wooden spoon. Leave the mix to soak for 15 minutes.

Shape the dumplings and cook in salted water for around 10-12 minutes.

**D&C Marktcafé Bistro**



## Kebab dumplings



### Ingredients

300 g kebab meat  
275 ml milk  
200 g dumpling bread  
40 g onions

30 g butter  
2 eggs  
1 tbsp parsley  
Salt & nutmeg

# Herb & cheese dumplings



## Ingredients

250 g dumpling bread  
125 ml milk  
80 g alpine cheese  
50 g onions  
50 g flour  
40 g butter

1 egg  
Parsley  
Marjoram  
Thyme  
Oregano  
Salt & pepper



*'Hearty piquant  
and simply  
irresistible.'*

– Benedikt Zeuner

## Preparation

Fry the finely chopped onions in a pan. Mix the dumpling bread, warmed milk, brown butter, egg and the onions. Add the herbs, freshly grated alpine cheese, salt and pepper and mix to a dough.

Then shape the dough into round dumplings and simmer in salted water.

To finish, top the dumplings with browned butter and Parmesan.

**Gasthof zum Dampf!**  
[www.zumdampf.at](http://www.zumdampf.at)





*'A green bomb of flavour that will even blow the minds of meat lovers'*

– Andreas Höller

## Preparation

Defrost the spinach. Sweat the onions (finely diced) in butter until they are soft. Mix the low-fat curd cheese with the eggs, carefully fold in the dumpling bread, add the spinach and season to taste with salt, pepper and nutmeg.

Leave for around 20 minutes and shape into dumplings. Boil in vegetable broth for around 8-10 minutes.

### TIP:

Serve with a Parmesan foam or browned butter and Parmesan shavings.

Das Platzl  
www.dasplatzl.at



## Andi's spinach dumplings on a Parmesan foam



## Ingredients

190 g dumpling bread  
190 g low-fat curd cheese  
150 g frozen chopped spinach  
50 g onions

3 eggs  
Butter  
Nutmeg  
Salt & pepper

# 'Semmelknödel' (bread dumplings)

## Chocolate vanilla dumplings



### 'Semmelknödel'

#### Dumpling mix

250 ml milk  
200 g dumpling bread  
50 g flour  
5 tbsp onions  
2 tbsp parsley  
2 eggs  
Salt  
Marjoram

#### Sauce

500 g brown mushrooms  
250 ml cream  
125 g streaky bacon  
100 ml white wine  
1 bunch of parsley  
1 bunch of spring onions  
1 tbsp butter  
1 splash of lime juice  
Salt, pepper & nutmeg



### Preparation

Create a dumpling dough from the ingredients, shape into dumplings and simmer in lightly salted water for around 12 minutes.

For the sauce, sweat the mushrooms and the onions in butter, add the strips of bacon and deglaze the pan with white wine.

Add the broth, cream, salt and pepper and cook until velvety smooth.

*'Our dumplings are prepared with a great deal of Amore and you can taste it.'*

*- Murat Gürbüz*

### Chocolate vanilla dumplings

Pssst ...

you'll get the recipe for the chocolate vanilla dumplings when you get here.

**Café - Pizzeria - Bar  
Pinocchio & Seisl**



## Preparation

Mix the dumpling bread, seasoning, flour and parsley, add in the sweated onions, milk and eggs. Let the dough rest for half an hour, then shape the dumplings and simmer in salted water for 12 minutes.

For the sauce, heat vegetable fat in a pan to 180-200 degrees. Sauté the game bones and trimmings, pour over the red wine and water, strain.

In another pan, heat some fat and fry the onions, carrots and celeriac, pour over the game stock, add the mushrooms and chanterelles. Add the spice bag and bacon rind, simmer.

Stir in the cranberries, cream and parsley, take out the spice bag and the bacon rind, simmer for 10 minutes and season to taste with salt and pepper.

*The wildest dumpling of all. The best thing is that you don't have to hunt it, it's served fresh!*

– Johann Mettler



**Der Pointenhof**  
[www.pointenhof.at](http://www.pointenhof.at)

## Jagaknödel (hunter's dumplings)



### Ingredients

#### Dumpling mix

250 ml milk  
200 g dumpling bread  
2 eggs  
2 tbsp onions  
2 tbsp parsley  
Salt  
Marjoram

#### Sauce

700 g game bones  
300 g trimmings  
100 g carrots  
60 ml each of red wine & cream  
60 g vegetable fat  
60 g each of mushrooms & chanterelles  
50 g bacon rind  
50 g celeriac  
2 tbsp each of onions & parsley  
1-2 tbsp cranberries  
1 spice bag  
Salt & pepper

# Brazilian dumplings



## Ingredients

### Dumpling mix

500 g potatoes  
2 tbsp potato flour  
2 tbsp semolina  
2 tbsp butter (melted)  
1 egg  
Half teaspoon salt  
Nutmeg

### Filling

200 g cooked beef  
100 g soft cheese  
1 chilli pepper  
1 clove of garlic  
Half an onion  
Half a red pepper  
Rosemary, oregano,  
Parsley & chives

## Preparation

For the filling, brown the garlic, chilli and onions in olive oil, add the pepper and beef (chopped into small pieces), mix in all the herbs and the soft cheese and cook everything together. Then shape into small balls.

For the dumping mix, boil the potatoes in water first until they are al dente, peel and rice them. Then add the melted butter, flour, semolina, egg, salt and nutmeg; knead well.

Shape the dough into a roll, cut into pieces of equal size. Then, together with the pre-shaped filling, shape into dumplings with wet hands and boil in a pot of salted water. When the dumplings float to the surface after around 15 minutes they are ready to eat.



*'Our own creation -  
the perfect balance  
of spice and flavour.'*

*- Michelle Da Silva*



**Rockbar**  
[www.rockbartirol](http://www.rockbartirol)

## Preparation

For the curd cheese dough, work all the ingredients together to create a dough and leave to cool. Peel the apples and cut into small cubes, lightly simmer in some wine, lemon and water (until they are al dente). Warm the water and milk mix, sugar, apple jelly and cinnamon, melt in the butter. Add the breadcrumbs and leave to swell, add the poppy seeds, raisins and cubed apple mix. Shape into small dumplings, wrap with the curd cheese dough and gently simmer in slightly salted water for around 15 minutes.

For the sour cherry compote, cook all the ingredients (except the cornflour) for around 10-15 minutes and add the cornflour and water mix to achieve the desired thickness. Simmer the dumplings. Roll the dumplings in sugared breadcrumbs and serve with the sour cherry compote.

## Wild garlic dumplings

Pssst ... you will get the wild garlic dumpling recipe when you get here.

**Berggasthaus Grander Schupf**  
[www.granderschupf.at](http://www.granderschupf.at)

*We tinkered for a long time until we found the perfect harmony between apples, poppyseeds and curd cheese!*

– Annelies Schober



## Apple-poppysseed dumplings

*in a curd cheese dough with sour cherry compote*

## Wild garlic dumplings



## Ingredients

### *Curd cheese dough*

25 g curd cheese, 2 eggs  
 2 tbsp flour, oil & white breadcrumbs  
 1 tbsp semolina

### *Sour cherry compote*

500 g each of sour cherries & sugar  
 125 ml each red wine & water  
 Lemon juice  
 Cinnamon & cornflour (as required)

### *Apple poppyseed filling*

190 ml water and milk mix  
 60 g apple jelly  
 50 g each of butter & sugar  
 30 g finely ground poppy seeds  
 1-2 apples  
 1 pinch of cinnamon  
 Raisins  
 Rum  
 Breadcrumbs & sugar





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