



Marillenknödel

Recipe by Justine Mahler, from *Classical Cooks: A Gastrohistory of Western Music* by Ira Braus, provided courtesy of its author

“What! Is there a Viennese to whom Marillenknödel means nothing? You will come with me right away to eat the heavenly dish. My sister Justi has her own recipe for it, and we will see if you remain indifferent.” – Gustav Mahler

Ingredients:

2.2 pounds potatoes

8.75 ounces flour

One egg

Pinch of salt

3.15 ounces butter

3.5 ounces bread crumbs

13 ounces apricots

Preparation:

Place the potatoes, cut and peeled, through a mill once, then work them into the flour, egg, and salt on a cutting board while they are still warm to make a smooth paste.

With a rolling pin, or by hand, knead the paste, flatten it, and cut into fine slices, carefully enclosing an apricot in each slice. Then let the knödel cook for five to ten minutes in a saucepan of boiling salt water. Drain. During this time, melt the butter in a frying pan and brown the bread crumbs over a low flame. Then roll the knödel in bread crumbs and sprinkle with sugar before serving.



Mahler's New York