St. Johann in Tirol
Oberndorf · Kirchdorf · Erpfendorf

St. Johanner Knödelfest

Recipe book



knoedelfest.at



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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 29 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!

44th Dumpling festival 19.09.2026
45th Dumpling festival 18.09.2027

www.knoedelfest.at



Knödel. Fest. Liebe.

Familienbrauerei Huber · A-6380 St. Johann/T. · Tel. 05352/62221 · www.huberbraeu.at **Das Bier von hier.**

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.

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

– Elisabeth Grander

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



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

Pork roast dumplings

Preparation

First, prepare the dough for the bread dumplings. Make sure the consistency is just right – not too firm, not too runny, but nice and fluffy.

Next, sear the meat on the grill at high heat. Then cook the pork shoulder in the oven at 150°C until it reaches a core temperature of 75°C.

Once done, chop the meat finely and add a splash of mustard to help bind it together. Now form small meatballs from the mixture and wrap them in the bread dumpling dough. Let them simmer in salted water.

Finally, drizzle the dumplings with a bit of the roast juices, garnish with chives, and serve.

'A twist on an Austrian classic.'

– Maximilian Ebner



Laterndl
www.laterndl.tirol

Ingredients

Dumpling mix
500 g dumpling bread
500 ml milk
3 eggs
3 small onions
1/2 bunch of parsley
Salt & pepper
Nutmeg

Filling
500 g pork shoulder
Salt
Pepper
Garlic
Caraway seeds

Salami dumplings

with butter, Parmesan & coleslaw

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

– Birgit Muzzopappa

Ingredients

500 g dumpling bread
150 ml milk
150 g salami
3 eggs
1 large onion
Coleslaw
Parmesan
Parsley
Salt
Pepper
Marjoram
Thyme
Butter

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



'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

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.

'Our 'Semmel-knödel' are dumpling table classics! Just one more ...'

– Josef Grander



Hotel Park
www.park.at

‘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



'Kaspressknödel' (cheese dumplings) with coleslaw



'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

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





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

– David Rass

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

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

Bacon dumplings
Curd cheese-apricot dumplings

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.

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

– Michael Grander



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.hotel-fischer.com

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 lead 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

China dumplings

'Enjoy this traditional Chinese speciality.'

– *Jinyao*

Preparation

Marinade 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

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

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

– Uwe Otto

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

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

Apricot ice-cream dumplings
Pulled pork polenta dumplings

Preparation

Heat the pulled pork 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 pork and shape into balls.

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

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

– *Sigrid Blumschein*



Apricot ice-cream dumplings

Pssst ...
the recipe for the sweet apricot ice cream dumplings is, unfortunately, a secret.

Hotel & Wirtshaus Post
www.dashotelpost.at

Pulled pork polenta dumplings

1 l water
300 g cooked pulled pork
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

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

– The girls from Krämerei



Kebab dumplings

'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

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 Dampfl
www.zumdampfl.at



Andi's spinach dumplings

on a Parmesan foam

'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.

Ingredients

190 g dumpling bread	3 eggs
190 g low-fat curd cheese	Butter
150 g frozen chopped spinach	Nutmeg
50 g onions	Salt & pepper

Das Platzl
www.dasplatzl.at

‘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.

Chocolate vanilla dumplings

Pssst …
you’ll get the recipe for the chocolate vanilla dumplings when you get here.

Café - Pizzeria - Bar
Pinocchio & Seisl

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

– Murat Gürbüzer



'Jagaknödel' (hunter's dumplings)

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



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

Der Pointenhof
www.pointenhof.at

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.rockbar.tirol

Apple-poppyseed 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

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.

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

– Annelies Schober



Wild garlic dumplings

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

Berggasthaus Grander Schupf
www.granderschupf.at



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