

## Duck Paprikaš

### DUCK SOUP WITH ONIONS, PAPRIKA AND GNOCCHI



#### Ingredients

(4 people)

##### *for soup*

2 duck backs  
2 onions  
1 pepper  
2 tomatoes  
1 tablespoon of sweet paprika (or more)  
1 teaspoon of spicy paprika (or more)  
olive oil or lard  
salt and pepper

##### *for gnocchi*

100 g flour  
25 g butter  
1 egg  
1 pinch of salt  
2 pinch of sugar  
1 spoonful of oil

Break the duck backs in pieces.

Chop the onion and fry it with oil and salt. Add the meat and the paprika and let the meat close by turning often. Cover with warm water and add tomatoes and the pepper into pieces.

Cook slowly with the lid for an hour.

Adjust salt and pepper.

Knead gnocchi ingredients until they reach a soft consistency. Let him rest for half an hour.

With one teaspoon take small amounts of dough and throw them directly into the soup. When cooked (time depends on your taste), serve the soup.

Instead of gnocchi, you can add chopped potatoes, and this when the soup is half cooked. And you can crush some potatoes to thicken the soup



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