

Some Remarks on the Occurrence and Properties of Knödel

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With respect to the terms “knedel-like” and “shell-crosslinked knedels (SCKs)” used in the recent article

From Dendrimers to Knedel-like Structures by Karen L. Wooley (*Chem. Eur. J.* **1997**, *3*, 1397), permit me to make the following observations:

The footnote explained that “*Knedel* is a Polish word to describe a food of meat surrounded by a dough layer”

Knedel is originally the Middle High German word *Knödel*, which, in different dialects such as Bavarian or Austrian, can indeed be pronounced *knedel*. In other regions, the expression *Kloss* is preferred; German-English dictionaries give the translation *dumpling* for both terms.

Well, knödel/kloss can be made entirely of potatoes (Southern Germany, Austria, Switzerland); when only fresh potatoes are used, these knödel may have a hairy or woolly (not Wooley) outer appearance. They can also be prepared from bread (Bavaria, Austria), dough (Southern Germany, Austria), meat (*Klopse*, former East Prussia) or liver and breadcrumbs (Bavaria, Austria).

The aforementioned knödel are all monophasic, and mostly spherical, with varying diameters. A dough sponge is common, or a prolate spheroidal in shape. In some

central or Eastern European countries you will also find variations on this dish; for example, in Lithuania prolate spheroidal potato knödel are called *zeppelinias* after Count Zeppelin, the inventor of the airship, because of their blimplike form.

Biphasic knödel/klösse are also known, for example a potato shell with a core of white bread fried in butter (especially in Franconia), with a plum core (*Zwetschgenknödel*, Bavaria, Austria), with an apricot core (*Mirillenkönödel*, mainly Austria), or with a meat core.

Because I am a chemist and not the Leonardo of knödel, I may have omitted other methods of preparation, forms of nomenclature, and other regions in which they are also esteemed. Therefore, inspired by Professor Wooley's article, I propose that a talented and still skinny student be sought to write a PhD thesis on the cultural history of the knödel/kloss, with special emphasis on gustatory analysis of the different species in their areas of origin. This is a matter of some urgency, because in recent years even freeze-dried knödel in plastic film have become available for those who have no time or are unable to prepare them with their own hands, and it is only a matter of time before Knödelburgers or MacKnödels become available to the increasing legions of fast-food consumers.

I hope that I have been able to shed a little light on the core-shell model of amphiphilic block copolymers crosslinked in the outer sphere. In the next issue of this article, shell-crosslinked polymeric micelles will be

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