

Spinach dumplings (Für 4 perons)

| | |
|-------------------|-----------------------------------------------------------------------------------------------------------------------|
| <u>Vegetables</u> | 60 g onions 200 g spinach |
| <u>Other</u> | 2 tablespoon butter 2 eggs 50 ml milk 30 g chees cut into cubes 1 tablespoon flour 150 g dumping bread |
| <u>Condiments</u> | 1 clove of garlic 1 pinch of nutmeg pepper salt |
| <u>Another</u> | 30 g parmesan 70 g browned butter |



- Peel the onion and the garlic, cut them in small pieces and steam it.
- Chop the spinach, add and season with salt, pepper and grated nutmeg.
- Puree the spinach with the eggs in a mixer.
- Give the pureed spinach, milk, cheese cubes, flour, salt and pepper to white bread and mix them.
- Let rest 15 minutes; in the meantime bring water to boil in a large pot.
- Form with wet hands or a spoon dumplings, give them in salted water an let the dumplings cooking.
- Give the spinach dumplings on a plate and serve with grated Parmesan cheese and brown butter.

Cooking time: 15-20 minuten

Tip

You need for 200 g blanched spinach the twice amount of fresh spinach

