

GLUTEN FREE CANEDERLI DUMPLING WITH SPECK



Menù Ingredients

120 g. Pane grattugiato senza glutine – Gluten-free Bread

Crumbs - 7028

180 g. Spinaci pronti - Ready-to-serve spinach - T3P

25 g. Superbrodo manzo "Casamia" - Casamia "Super Beef Stock" - BA1

35 g. Mix per pizza e pane - Mix for bread and pizza - 7029

Ingredients

35 g. Speck

q.s. Salt and Pepper

q.s. Nutmeg

20 g. Pamigiano Reggiano

50 ml Milk

1 Egg

50 g. Onion

Chef: Leonardo Pellacani

Method

Makes 6 dumplings

Chop the onion and sweat it in a pan. Then add in the squeezed and chopped spinach. Cut the speck into thin strips and add it in with all the ingredients to form a homogeneous mixture. Season with salt and pepper. Form the dumplings of about 60 g each and cover them, letting them rest for at least half an hour. Cook them in boiling broth for about ten minutes then serve them in broth as a soup or drained with melted butter over it.