

GLUTEN FREE CANEDERLI DUMPLING WITH SPECK



Menù Ingredients

- 120 g Pane grattugiato senza glutine - Q61
- 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.

Gluten Free Method
