

## SPINACH DUMPLINGS (CANEDERLI)



**Chef:** Gianluca Galliera

### Menù Ingredients

200 g. Spinaci pronti - Ready-to-serve spinach - T3P  
q.s. Buon brodo (vegetale) - "Buon Brodo" Vegetable Stock - BC1

### Ingredients

50 ml. Milk  
2 Eggs  
50 g. Asiago cheese, diced  
q.s. Nutmeg  
250 g. Stale Bread  
150 g. Butter  
50 g. White onion  
q.s. Sage leaves  
q.s. Pepper  
q.s. Salt  
50 g. Speck, diced  
1 Garlic clove  
100 g. Parmigiano Reggiano, Grated  
50 g. Flour

### Method

Serve 3 (9 dumplings)

In a pan with 50 g of butter sweat the chopped onions and then add the spinach with their liquid. Coarsely chop them and mix them with the stale bread cut into cubes, and previously soaked in milk, then add the eggs, flour, nutmeg, Asiago cheese, milk, minced garlic, 50 g of grated Parmigiano Reggiano and, if necessary add in some grated bread crumbs. . When the dough has reached the right consistent let it rest for 20/30 minutes. Create the dumplings and cook them in salted water or on vegetable broth for about 12/15 minutes. In the meantime, in a sauté pan with the remaining butter, brown the speck with few sage leaves and pour it on top of the canederli dumplings as soon as they are cooked. Serve with grated parmigiano reggiano cheese and few sage leaves.

### Gluten Free Method

By replacing the bread, speck, flour with the product saying "gluten free" on the label, the preparation becomes Gluten Free.