

Fluffy Spinach Dumplings with Nut Butter

45–60 Min

Ingredients 4 Portions

= Kotányi Produkte

1 pcs.	Onion
25 g	Butter
500 g	Spinach, fresh
100 ml	Milk
5 pcs.	Rolls, stale (cubed)
2 tbsp.	Breadcrumbs
0.5	Lemon, juice
1	Egg
1 pinch	Nutmeg, Ground
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole

For the topping

3 tbsp.	Walnuts
100 g	Parmesan, grated
75 g	Butter

Preparation

1. First peel and finely dice the onion. Then sauté in a pan with some butter until transparent.
2. Meanwhile, blanch the spinach in boiling salted water for a few seconds. Then squeeze and allow to dry a little. Then finely chop the spinach.
3. Now heat up the milk in a pan and melt the butter in the milk. Mix the bread cubes in a large bowl with the milk and butter mixture, the diced onion, the egg, the spinach, the juice of half a lemon and the seasoning and knead.

   HINT: Add breadcrumbs if necessary to achieve the correct consistency.

4. Allow the mixture to infuse for around 30 minutes before shaping the dumplings. The easiest way of doing this is to wet your hands before shaping the dumplings into roughly the size of golf balls. Bring a pan of salted water to a bowl and cook the dumplings on a low heat for around 20 minutes.
5. Meanwhile, toast the walnuts in a pan until they give off a nutty aroma. To make the brown butter, allow the butter to melt in a pan until it goes brown. Don't forget to keep stirring.
6. Serve the dumplings with the brown butter, grated Parmesan and the toasted walnuts. Enjoy.