

# Spinach „Spatzlen“ (For 4 Person)

Ingredients    80 g cooked spinach  
                         1 egg  
                         50 ml water  
                         salt  
                         1 pinch of nutmeg  
                         125 g flour

Cream            50 boiled ham  
                         1 teaspoon butter  
                         200 ml cream  
                         1 tablespoon grated Parmesan  
                         pepper  
                         salt



- Chop the spinach and mix in a mixer the egg, the water, the salt, the grated nutmeg together.
- Give the flour into the mass and stir it until it is smooth.
- Give with the spaetzle dough slicer the pastry in boiling salted water.
- Bring it to boil. Take them out from the water.
- Cut the boiled ham into strips and fry in butter.
- Give the cream, the Parmesan, the salt and the pepper to the ham and let it cooking for 2 minutes. put the spaetzle into the cream and serve it.

## Tip

- You can also change the spinach Spatzlen with porcini mushroom sauce cooking.
- For 80 g spinach you need the double of fresh spinach.