

# Spinach dumplings (Für 4 perons)

## Vegetables

60 g onions  
200 g spinach

## Other

2 tablespoon butter  
2 eggs  
50 ml milk  
30 g chees cut into cubes  
1 tablespoon flour  
150 g dumping bread



## Condiments

1 clove of garlic  
1 pinch of nutmeg  
pepper  
salt

## Another

30 g parmesan  
70 g browned butter

- Peel the onion and the garlic, cut them in small pieces and steam it.
- Chop the spinach, add and season with salt, pepper and grated nutmeg.
- Puree the spinach with the eggs in a mixer.
- Give the pureed spinach, milk, cheese cubes, flour, salt and pepper to white bread and mix them.
- Let rest 15 minutes; in the meantime bring water to boil in a large pot.
- Form with wet hands or a spoon dumplings, give them in salted water an let the dumplings cooking.
- Give the spinach dumplings on a plate and serve with grated Parmesan cheese and brown butter.

## Cooking time:

15-20 minuten

## Tip

You need for 200 g blanched spinach the twice amount of fresh spinach