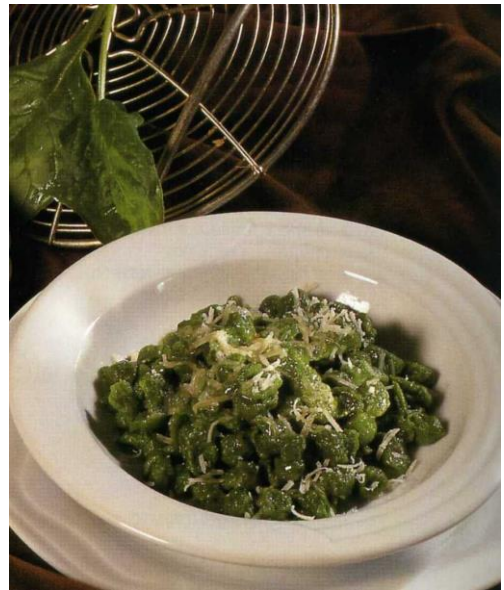


Spinach „Spatzlen“ (For 4 Person)

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.

