

#MYCORTINA

TYPICAL RECIPES

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Spinach Spätzle



Ingredients

SERVES 4

150 g of boiled spinach

120 ml water

3 eggs

450 g all purpose flour

nutmeg

a pinch of salt

butter

sage

grated cheese



Method

Put in a mixer the spinach, water, eggs, flour, salt and some grated nutmeg. Blend thoroughly, until the dough is smooth and dense.

Bring a large pot of water to the boil and place the spätzle maker (a board with holes which comes with a scraper) on the pot. Meanwhile, put the butter in a small pot with the sage on low heat.

When the water is boiling, salt it and pour the spätzle dough in it: pour some spoons of dough on the board and slide the scraper back and forth making the dough drop through the holes into the water. Leave to simmer for a couple minutes after the spätzle have come to the surface.

Take them out using a slotted spoon and put them in the dish, then pour some melted butter on top and add a sprinkling of grated cheese.