

Spinach and Cheese Dumplings with Tomato-Date Sauce

Serves 4 servings

INGREDIENTS

250 g spinach
50 g Parmesan cheese
80 g tomato paste
60 g soft dates
250 g ciabatta bread
125 ml milk
2 eggs
1 onion
2 cloves garlic
100 g unsalted butter
50 g breadcrumbs
60 ml water
1 tbsp white wine vinegar
½ tsp onion powder
½ tsp garlic powder
¼ tsp salt
Parmesan cheese (for garnish)
Parsley (for garnish)



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METHOD

1. Roughly dice ciabatta bread and transfer to a large bowl. Peel and finely dice onion and garlic and finely chop spinach. In a frying pan, heat butter and sauté onion, garlic and spinach for approx. 3 – 5 min. Add milk to the pan and bring to a boil. Pour milk mixture over the bread cubes, mix well and season with salt. In a small bowl, whisk together the eggs and pour into the bowl as well. Allow to soak for approx. 5 – 10 min.
2. Preheat the oven to 100°C on full steam. Meanwhile, finely grate Parmesan cheese and add it to the soaked bread cubes and knead thoroughly. Add breadcrumbs. Knead again, then allow to sit for approx. 30 min. Meanwhile, check texture of the dumpling mixture: if it's too dry, add some more milk, if it's too soft, add more breadcrumbs. Tightly roll into balls and transfer onto a steaming tray. Bake with full steam for approx. 25 min.
3. In the meantime, prepare the sauce. Add dates to a small bowl and dash with boiling water, then allow to soak for approx. 5 min. Rinse and add to a food processor, together with tomato paste, water, vinegar, onion powder, garlic powder, and salt. Pulse until it becomes a smooth sauce. In a small pan, melt butter until golden brown. Remove spinach and cheese dumpling from the oven and serve with tomato and date sauce and brown butter. Garnish with extra Parmesan cheese and parsley. Enjoy!