

Handmade spinach knöpfle with ham (4 persons)



Knöpfle dough:

500 g spaetzle flour

250 g strained spinach

defrosted or fresh spinach, briefly
blanched and squeezed out

2 good pinches of salt

5 eggs

stir everything to a “sloppy, soft dough”
(do not mix)

some cold water

so that the dough is not too firm

Ham cream:

2 onions

cut into small pieces

2 garlic cloves

also cut into small pieces

4 tbsp olive oil/butter

lightly browned

200 g coarse ham

cut and sauté with

1 dash of white wine

add to the deglaze and allow
everything to reduce

1 cream (250 ml)

add and cook until creamy

Bring salted water to the boil, press the knöpfle through the spaetzle slicer into the hot water, when the knöpfle float to the surface, remove with a ladle and mix with the ham cream;

Topping:

Leftover fresh, raw spinach, parsley or 1 handful of cross-fried bacon

