



# Spinach Spaetzle with Speck

**Source:** adapted from *Ciao Italia*, episode 2809

Bob and Robin Young                      *The Captains Shack*

30 Nov 2021

**PDF:** Spinach-Spaetzle.pdf

**Prep:** 30 min

**Cook:** 30 min

**Total:** 1 hr

**Serves:** 6

**Note:** We added a package of spaetzle that we bought at our local German store. See the photo. Also, the original recipe made the spinach spaetzle far too thin and it broke apart when it hit the boiling water. Therefore, we added more flour. The spaetzle must be strong enough to withstand the boiling water. The photo above shows what will happen with a thin batter.

## Ingredients:

2 T Butter

1 med Red Onion, diced

¼ lbs Speck or Pork Belly, diced

## Dough

6 T melted unsalted butter

½ c packed Spinach, well cooked and squeezed very dry

3 Eggs

¼ c whole Milk

1¼ c All-Purpose Flour, the batter must be thick enough to hold together in boiling. Think pasta

½ t Celtic Sea Salt

½ t grated fresh Nutmeg

Grated Asiago or Parmigiano Reggiano cheese

## Directions:

Melt the 2 tablespoons of butter in a large sauté pan and cook the onion until it wilts. Add the Speck and continue cooking until it is nicely browned. Set aside.

Pour the remaining 6 tablespoons butter into a large casserole dish and set aside.

Place the spinach, eggs and milk in a blender, food processor or use an immersion blender to puree until smooth. Add the flour, salt and nutmeg, combining well to form a thick pancake-like batter.

Bring a large pot of water to a boil; stir in 1 tablespoon salt. Place the spaetzle maker over the top of the pan. Add the batter in batches to the container and move the container back and forth over the pan; the spaetzle will drop into the water and float to the top. Scoop them out with a spider or colander, making sure to rid them of excess water and transfer them to the pan with the onion and Speck mixture. Toss well adding salt and pepper to taste. Transfer to the casserole dish with the melted butter and sprinkle with cheese. Serve hot.