



Spinach cheese dumplings

or 4 dumplings:

250g dumpling bread
100g Ländle spaetzle cheese
400g spinach, frozen
2 cloves of garlic
80g Ländle butter
125ml Ländle milk
1 egg
1 tbsp flour

Thaw the spinach and squeeze it out very well. Mix the dumpling bread with Ländle spaetzle cheese and spinach.

Finely chop the garlic cloves and mix in. Melt Ländle butter and pour melted Ländle butter and Ländle milk over the dumpling mixture.

Mix everything with a rubber spatula. Dust the flour over the dumpling mixture and add the egg.

Mix everything well again and form dumplings.

Cook in the steamer at 95 ° for 25 minutes. Alternatively, let the dumplings soak in slightly simmering salted water for about 10 minutes.

Serve the spinach cheese dumplings with a little melted Ländle butter and Ländle spaetzle cheese.