



Spinach gnocchi with bacon and lamb's lettuce

Ingredients

For 4 portions

- 500 g potatoes (floury cooking)
- 1 egg size S
- 250 g flour
- 1 tsp salt
- 300 g spinach
- 1 shallot
- 1 small onion
- 1 lemon

- 100 g bacon
- 50 g Parmesan cheese
- 3 tbsp of olive oil
- 100 g lamb's lettuce
- salt, pepper

Preparation

Cook potatoes with skin for 20-25 minutes in boiling salted water. Drain, let cool slightly and peel. Put potatoes through a potato press or mash them finely, let them cool down completely. Peel shallot and mash finely together with spinach in a mixer. Wring out the spinach with your hands and separate from excess water. Add spinach, egg, flour and salt to the mashed potatoes and mix with your hands.

Place the mixture on a work surface dusted with flour and knead to a smooth dough, divide into four portions. Divide the four pieces again into 4 pieces each, then form them into rolls of about 2 cm diameter and cut them into pieces about 3 cm long. Roll over a fluted butter dish, the back of a fork or a fine grater to give the gnocchi a pattern.

Peel and finely chop the onion. In a frying pan slowly fry together with bacon. Cook the gnocchi in boiling, salted water for about 2 minutes until they rise to the surface. Take them out with a skimmer, add them to the bacon in a pan with some olive oil and fry them. Grate the parmesan finely. Squeeze lemon. Add lemon juice and parmesan to the gnocchi and mix everything. Clean and wash the lamb's lettuce and fold into the gnocchi just before serving. Season to taste with salt and pepper.