KIKKOMAN

Spinach bread dumplings & mushroom sauce

Total time **45 mins** **20 mins** preparation time **25 mins** cooking time

Nutritional facts (per portion):
3,273 kJ / 783 kcal

Fat: **55 g** Protein: **30 g**
Carbohydrates: **59 g**

INGREDIENTS

2 portion(s)

Bread dumplings:

10 g	butter
180 g	finely chopped baby spinach
40 g	finely diced onion
60 ml	milk
1.5 tbsp	Kikkoman Naturally Brewed Less Salt Soy Sauce
0.33 tsp	freshly ground black pepper
0.25 tsp	nutmeg
150 g	stale bread rolls, diced
15 g	Grana Padano
1.5 tbsp	Kikkoman Panko - Japanese style crispy bread crumbs
1	egg

Mushroom sauce:

150 g	button mushrooms
15 g	butter
60 g	finely diced onion
100 ml	double cream
1	garlic clove, pressed
1.5 tbsp	Kikkoman Naturally Brewed Less Salt Soy Sauce
0.33 tsp	dried thyme
0.33 tsp	freshly ground black pepper
1 tsp	lemon juice
0.5 tsp	lemon zest

Additionally:

PREPARATION

Step 1

10 g butter - **180 g** finely chopped baby spinach - **40 g** finely diced onion - **60 ml** milk - **1.5 tbsp** Kikkoman Naturally Brewed Less Salt Soy Sauce - **0.33 tsp** freshly ground black pepper - **0.25 tsp** nutmeg - **150 g** stale bread rolls, diced - **15 g** Grana Padano - **1.5 tbsp** Kikkoman Panko - Japanese style crispy bread crumbs - **1** egg

Melt the butter in a pan, add the spinach, sauté until wilted, then transfer to a plate. In the same pan, sauté the onion until translucent, then add the milk, Kikkoman Less Salt Soy Sauce, pepper and nutmeg and heat gently. Pour the mixture over the bread cubes, then add the spinach, cheese, Kikkoman Panko and the egg. Mix into a dough and, with wet hands, form small dumplings. Place the dumplings in hot water and steam for 12 minutes, making sure the water does not boil.

Step 2

150 g button mushrooms - **15 g** butter - **60 g** finely diced onion - **100 ml** double cream - **1** garlic clove, pressed - **1.5 tbsp** Kikkoman Naturally Brewed Less Salt Soy Sauce - **0.33 tsp** dried thyme - **0.33 tsp** freshly ground black pepper - **1 tsp** lemon juice - **0.5 tsp** lemon zest

Slice the mushrooms. Melt the butter in a pan, add the onion and sauté until translucent. Add the mushrooms and cook for about 5 minutes until the moisture evaporates. Pour in the cream, then add the garlic, Kikkoman Less Salt Soy Sauce, dried thyme, pepper, lemon juice and lemon zest. Simmer over low heat until the sauce thickens, stirring occasionally.

30 g	diced smoked bacon
1 tbsp	chopped parsley
0.33 tsp	freshly ground black pepper

Step 3

30 g diced smoked bacon

In a separate pan, fry the bacon until the fat renders and the pieces are crispy.

Step 4

1 tbsp chopped parsley - **0.33 tsp** freshly ground black pepper

Place the dumplings on a plate, spoon over the mushroom sauce, then sprinkle with the bacon, parsley and pepper.