

**Miele**

# Spinach and three cheese dumplings with sous-vide tomato sugo

By Miele

**1 hour 20 minutes**

Preparation Time

**1 hour 10 minutes**

Cooking Time

**4-6 serves**

Serves



## INGREDIENTS

### Sugo

2 punnets cherry tomatoes, halved  
2 tbsp olive oil  
2 garlic cloves, peeled  
3 sprigs thyme  
1 tbsp brown sugar  
Salt and pepper, to taste

### Dumplings

1 tbsp olive oil  
300 g fresh spinach, finely chopped  
2 garlic cloves, peeled and crushed  
¼ tsp nutmeg, grated  
Salt and pepper, to taste  
250 g (1 cup) ricotta cheese  
125 g (½ cup) Danish fetta, crumbled  
40 g (½ cup) parmesan, finely grated  
1 egg  
150 g (1 cup) plain flour  
2 tbsp parsley, chopped  
2 tbsp dill, chopped  
Olive oil spray

### To serve

50 g (½ cup) grated mozzarella  
40 g (½ cup) grated parmesan  
Crusty bread

## **METHOD**

### **Sugo**

1. Place the ingredients into a small vacuum seal bag. Vacuum on setting 3 and Seal on setting 3. Place into a perforated steam container on shelf position 2 and Sous-vide on 85°C for 1 hour.
2. Once the tomato has cooled, remove the garlic and thyme. Use a stick blender or food processor to process the sauce to the desired texture.

### **Dumplings**

1. Heat the oil in a frying pan on high heat, induction setting 7. Add the spinach and cook stirring until wilted.
2. Add the garlic and nutmeg and cook for a further minute. Season with salt and pepper and transfer to a large bowl to cool.
3. Add the cheeses, egg, flour and herbs and stir until well combined.
4. Spray a perforated steam container lightly with olive oil spray. Using damp hands form the dough into 25 g balls and place into the container. Chill in the fridge for 1 hour to set.
5. Place the container into the steam oven and Steam the dumplings at 100°C for 5 minutes.

### **To serve**

1. Preheat the oven on Fan Grill at 200°C.
2. Place the sugo into the base of an oven safe dish. Scatter the dumplings around the dish and top with the grated cheese.
3. Grill on shelf position 4 for 8–10 minutes, until the cheese is golden. Serve warm with crusty bread.