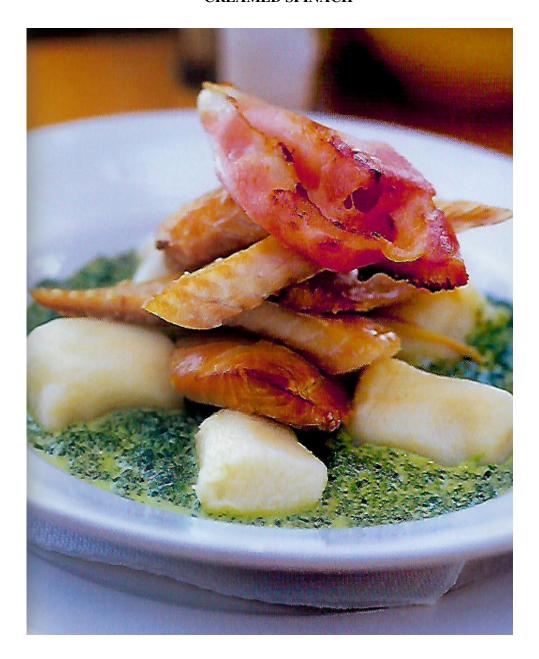
HOT-SMOKED TARAKIRI AND BACON WITH POTATO DUMPLINGS AND CREAMED SPINACH



Ingredients (serves 4 people):

Creamed Spinach

- 2 bunches fresh spinach, thick stems removed, or 160 g frozen spinach
- 2 tbsp olive oil
- 1 medium onion, peeled and chopped

3/4 cup cream

Salt to taste

Pepper to taste

Potato Dumplings

1 kg floury potatoes, scrubbed but unpeeled

2 egg yolks

2 tbsp parmesan cheese

125-185 g plain wheat flour

To complete

4 medium-sized tarakihi or other white-fleshed fish fillets, hot-smoked, skinned and boned 8 rashers good quality bacon, grilled slightly crisp

Preparation:

- 1. Wilt the spinach by throwing it into a saucepan of boiling salted water for a few seconds, then drain it well and squash to remove excess water.
- 2. Heat the oil and cook the onion until it is soft but not at all brown.
- 3. Add the spinach and cream and cook until reduced a little or, if using frozen spinach, until it has defrosted.
- 4. Don't cook it so much that it loses its bright green color and season to taste.
- 5. Prick the potatoes all over, then bake in a 180° C oven for 1 hour, or until tender.
- 6. Leave to cool for 15 minutes, then peel and mash.
- 7. Stir in the egg yolks and parmesan cheese, then gradually sift in the flour.
- 8. When the mixture gets too dry to use a spoon, work it with your hands.
- 9. Once a loose dough forms, transfer it to a lightly floured surface and knead gently.
- 10. Work in enough extra flour to give a soft, pliable dough that is damp to touch, but not sticky.
- 11. Divide the dough into six portions.
- 12. Working with one portion at a time, roll out on the floured surface to form a rope about 1,5 cm thick.

- 13. Cut into 1.5cm lengths.
- 14. Continue with the remaining dough.
- 15. Bring a large saucepan of salted water to the boil and add the dumplings in batches of about
- 16. Stir gently and return to the boil.
- 17. Cook for 1-2 minutes, or until they rise to the surface.
- 18. Remove with a slotted spoon.
- 19. Heat the creamed spinach and divide it between four heated shallow serving bowls.
- 20. Arrange five dumplings around the edge of each bowl.
- 21. Warm the tarakihi fillets in the microwave or a little simmering water and break into large pieces.
- 22. Put a pile of spinach in the centre of bowl and scatter the tarakihi pieces over the top.
- 23. Finish with a cap of two bacon rashers.
- 24. All the components of this dish can be prepared the day before and reheated.
- 25. If there is no time to make the dumplings, substitute mashed potato or steamed baby new potatoes.