

**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.