

Beet Dumplings with Poppy Seed Butter

Canederli di Barbabietola con Semi di Papavero Burro

Canederli, also known as Knodel in Alto Adige, share their heritage with the Austrians. They are made with various fillings but always include stale bread. The beets add a deep ruby color to the dumplings and add a sweetness that pairs well with the Gorgonzola and poppy seed butter.

Ingredients:

- 3 large beets (beetroot) (12 oz. /340 g)
- 1 small yellow onion, cut into small dice
- 1 clove of garlic, peeled and minced
- 6 tablespoons (3 oz. / 85 g) unsalted butter
- 1 cup (200 g) stale white bread, cut into pieces
- 2 eggs
- 6 ounces (170 g) crumbled Gorgonzola
- ¼ cup (2 fl. oz. / 60 ml) whole milk
- ¼ cup chopped flat-leaf parsley
- Kosher salt and freshly ground black pepper
- 1 tablespoon poppy seeds

Heat the oven to 400°F (200°C). Roast the beets in the oven, wrapped in foil and set on a sheet pan, until tender, 45 minutes to 1 hour. Let beets cool, then peel and pass through a ricer.

Sauté the onion and garlic in 1 tablespoon of butter over medium heat until tender, about 7 minutes. Add the bread and cook until the bread begins to soften, 3 to 5 minutes.

In a large bowl, combine the onion mixture with the beets, eggs, Gorgonzola, milk, and parsley. Season to taste with salt and pepper. Form the mixture into 6 to 8 large oval dumplings.

Bring a 6-quart pot of salted water to a boil. Drop the canederli into the water and cook at a gentle simmer until they begin to float to the top, 4 to 5 minutes. Remove from the water with a slotted spoon and place one canederli on each individual dish.

In a small saucepan, melt the remaining butter over medium-low heat until it begins to foam. Add the poppy seeds, cook 1 to 2 minutes, and then spoon over the beet dumplings.

Serves 6–8