

InterWined.com's

Canederli allo Speck (courtesy of Rubber Slippers in Italy)

Recipe (Serves 2):

2-3 slices or 1 thick chunk of firm, stale white bread, broken into small pieces
2 oz. speck or smoked bacon, finely diced
olive oil
1/4 cup onion, small diced
1 egg
1 cup milk
2 Tbsp. parsley, minced
2 Tbsp. parmigiano, grated
pinch of nutmeg
1 Tbsp. flour
salt and pepper, to taste
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2 Tbsp. butter  
4 large sage leaves, chopped

1. Combine the bread and speck in a large bowl. Sauté the onion in a little olive oil until soft (if using raw bacon, cook them now with the onions). In a separate bowl, whisk the egg with 1/2 of the milk. Add the egg mixture, sautéed onions, parsley, parmigiano, nutmeg, and flour to the bread mixture. Salt and pepper to taste; stir to combine well. Let rest 20-30 minutes.
2. Bring a large pot of water to a boil and salt lightly.
3. Check the bread mixture and add a little more milk if it is too dry. It should hold together but not be overly soft or wet. Dampen your hands and shape the mixture into 6-8 balls. Simmer the canederli in the water for about 10 minutes; they'll eventually float to the top. In the meantime, sauté the sage leaves with the butter until lightly browned.
4. Remove the canederli with a slotted spoon and transfer to individual serving bowls, drizzle with sage brown butter and grated parmigiano on top.

**Wine Pairing:** The 2001 Mount Pleasant Elizabeth Semillon from Hunter Valley in Australia, £13.99 from Philgas & Swiggot, makes an excellent match.

Look for an oak-matured Semillon, preferably from the Hunter Valley, for a toasty flavour and subtle sweetness to compliment the sautéed onion, sage butter, and bread. This wine's price might not technically 'Blow the Bank' but it might well prove difficult to find for readers. In which case, InterWined would recommend looking to winemaker McWilliams' other wine labels, of which there are a great many (some such as their Semillon Chardonnays available in the US from Wine Chateau), or to another Hunter Valley oak-aged Semillon.