

Canederli with Pumpkin and Brown Butter

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<https://www.houseandgarden.co.uk/recipe/canederli-with-pumpkin-and-brown-butter>

For the Canederli:

200g sourdough-type white bread
125ml milk
40g butter
1 onion, very finely chopped
100g pancetta, cut into small chunks
2 eggs, lightly beaten
Generous grating of nutmeg
4 sprigs thyme, leaves only, finely chopped
25g flat-leaf parsley, very finely chopped
1 litre chicken stock or salted hot water
Plain flour, for dusting

For the pumpkin:

95g butter
1tbsp olive oil
500g (pre-prepped weight) pumpkin, peeled, seeded and cut into cubes
Freshly grated nutmeg
Parmesan, to serve (optional)

1. Break up the bread by hand - a food processor does it too finely - into a mixture of chunks and crumbs and put it into a bowl. Pour over the milk, mix with your hands and leave for 30 minutes to soak.
2. Melt the butter gently in a frying pan, and sauté the onion and pancetta until the onion is soft - about 10 minutes. Add to a bowl with the bread mixture, discarding any milk not absorbed, then add the rest of the ingredients except the stock and flour. Mix using your hands, but don't overwork it. Season well.
3. Bring a large pan of the stock or salted water to the boil. Wet your hands and shape the bread mixture into balls the size of walnuts. Roll lightly in the flour and shake off the excess. Reduce the stock to a simmer. Drop in half the canederli, then cook gently for about 7-10 minutes (they will rise to the top when done). Scoop out with a slotted spoon and drain on kitchen paper to soak up excess water.
4. To cook the pumpkin, heat 15g of the butter with the olive oil in a frying pan, then sauté the pumpkin until golden brown all over and soft inside. It takes about 12-15 minutes for the flesh to cook through.
5. Clarify the remaining butter by gently heating it in a pan until it starts to bubble. Remove from the heat. Once the cloud of sediment has settled, carefully pour off the golden liquid on top, discarding the sediment. Put a frying pan over a medium heat and add the clarified butter. Heat until light golden, then add the nutmeg and season with black pepper. After about a minute, when the butter smells nutty, it is ready.
6. Put the canederli into warmed soup plates and spoon the pumpkin around them. Pour over the butter and serve, with optional Parmesan.

