



FRIED APPLE DUMPLINGS



QimiQ VORTEILE

- Longer presentation times without loss of quality
- Bake stable
- Full taste with less fat content



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mittel

ZUTATEN FÜR 2 PORTIONEN

10 OZ QimiQ Classic, glatt gerührt

4 OZ Apfelsaft

4 EA Eigelb

8 OZ AP Flour

1 TL Zimt

1 TL Kosher Salz

1 EL Zitronenzeste(n), frisch

4 EA Eiweiß

3 OZ Kristallzucker

22 OZ Granny Smith Äpfel, klein gewürfelt

8 Tasse(n) Weißbrot, gewürfelt

0.25 Tasse(n) Staubzucker

ZUBEREITUNG

1. In a bowl, add the QimiQ Classic, Apple Juice, Egg Yolks, Cinnamon, Flour, Salt, Lemon Zest - Whisk until smooth.
2. Whisk the Egg Whites to a stiff peak - add the Apples, Bread, Egg Whites to the batter.
3. Allow resting in the fridge for at least 30 Minutes.
4. Scoop the batter and fry at 350 until golden brown - test with a toothpick till it comes out clean.
5. Top with a dusting of Powdered Sugar.