



# STUFFED POTATO YEAST DUMPLINGS

## QimiQ BENEFITS

- Baked goods remain moist for longer
- Firmer and more stable fillings
- Creamy consistency
- Full taste despite less fat and cholesterol content



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE YEAST DOUGH

<b>125 g</b>	QimiQ Classic
<b>300 g</b>	Floury potato(es), cooked
<b>50 ml</b>	Milk
<b>50 g</b>	Butter
<b>24 g</b>	Fresh yeast
<b>300 g</b>	Flour, coarse grain
<b>1</b>	Egg yolk(s)

### FOR THE FILLING

<b>75 g</b>	QimiQ Cream Base
<b>1</b>	Onion(s)
<b>80 g</b>	Cheese, grated
<b>1 tbsp</b>	Vegetable oil
	Salt and pepper
	Mixed herbs, finely chopped
<b>1</b>	Egg yolk(s)

### FOR THE DIP

<b>250 g</b>	QimiQ Classic, unchilled
<b>200 g</b>	Natural yoghurt
	Salt and pepper
<b>10 g</b>	Mixed herbs, finely chopped
	Garlic, squeezed

## METHOD

1. Preheat the oven to 180° C (conventional oven).
2. For the yeast dough, finely mash the potato. Melt the butter and QimiQ Classic in the milk, add the yeast and heat until completely dissolved. Place the potato, QimiQ mixture, flour and egg yolks in a bowl and quickly knead to a dough by hand.
3. Cover, and allow the dough to raise in a warm place for 20 minutes. Knead and allow to raise for a further 20 minutes.
4. For the filling: sauté the onions in oil. Add the QimiQ Sauce Base and herbs. Add the cheese and season to taste. Add the egg yolk.
5. Roll out the yeast dough approx. 1 cm thick and cut out circles with the aid of a dessert ring (6 cm Ø). Place one teaspoon of filling onto each circle, fold the edges up and press together.
6. Place touching in a greased oven proof dish with the flat side down and allow to raise in warm area for approx. 15 minutes. Brush with butter.
7. Bake in the hot oven for approx. 30 minutes.
8. For the herb dip, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.