



DEEP FRIED APPLE DUMPLINGS WITH VANILLA-APPLE SAUCE



QimiQ BENEFITS

- Quick and easy preparation
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 6 PORTIONS

FOR THE APPLE DUMPLINGS

125 g QimiQ Classic, unchilled

50 ml White wine

2 Egg yolk(s)

120 g Flour

Cinnamon

Salt

Lemon peel

2 Egg white(s)

30 g Sugar

300 g Apples, peeled, cored

4 slices White toasting bread

Sunflower oil, to deep fry

Powdered sugar, to dust

FOR THE VANILLA- APPLE SAUCE

125 g QimiQ Classic

200 g Apple puree, tinned

100 ml Milk

30 g Sugar

Pulp from 1 vanilla pod

METHOD

1. Whisk QimiQ Classic smooth. Add the white wine, egg yolks, flour, cinnamon powder, salt and lemon zest and continue to whisk smooth.
2. Remove the crusts and dice the bread. Whisk the egg whites with sugar until stiff. Add the apples, bread and stiff egg whites to the batter and mix well.
3. Place in the fridge and allow to rest for approx. 30 minutes.
4. Spoon the batter into the hot fat and slowly deep fry the balls until golden brown.
5. Dust with icing sugar and serve warm with the cold apple sauce (see below).
6. For the apple sauce blend the QimiQ Classic, apple, milk, sugar and Vanilla seeds smooth.