



# BREAD DUMPLINGS WITH CREAM MUSHROOM SAUCE



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- Problem-free reheating possible
- Creamy indulgent taste with less fat



25



easy

## INGREDIENTS FOR 4 PORTIONS

<b>125 g</b>	QimiQ Classic
<b>1</b>	Onion(s), finely chopped
<b>20 g</b>	Butter
<b>200 g</b>	Diced white bread
<b>1 tbsp</b>	Flat-leaf parsley, finely chopped
<b>2</b>	Egg(s)
<b>85 g</b>	Sour cream 15 % fat
	Salt and pepper
	Ground nutmeg

## FOR THE CREAM MUSHROOM SAUCE

<b>250 g</b>	QimiQ Cream Base
<b>1</b>	Onion(s), finely chopped
<b>30 g</b>	Butter
<b>750 g</b>	Mushrooms, finely sliced [émincé PF]
<b>200 ml</b>	Clear vegetable stock
	Salt
	White pepper
<b>1 tbsp</b>	Chives, finely sliced

## METHOD

1. For the bread dumplings: fry the onions in butter until golden. Add to the diced bread and parsley and mix well.
2. Melt QimiQ Classic and allow to cool. Add the sour cream and eggs, season to taste and pour over the diced bread mixture. Mix well and allow to draw for 20 minutes.
3. Form into equally sized dumplings, place in the boiling water, reduce temperature and allow to cook for approx. 15 minutes.
4. For the mushroom sauce, fry the onion until soft.
5. Add the mushrooms and sauté. Douse with the stock and bring to the boil.
6. Stir in QimiQ Sauce Base and continue to cook until the required consistency has been achieved. Sprinkle with chives and serve with the bread dumplings.