



BOUILLON WITH PARSLEY DUMPLINGS



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE PARSLEY DUMPLINGS

50 g QimiQ Classic, unchilled

2 Egg yolk(s)

50 g Butter

1 tbsp Flat-leaf parsley, finely chopped

Salt

Ground nutmeg

2 Egg white(s)

100 g Flour, plain

FOR THE SOUP

1 litre(s) Beef stock, clear

2 tbsp Chives, finely chopped

METHOD

1. For the dumplings, whisk QimiQ Classic smooth. Add the egg yolks and mix well.
2. Whisk butter fluffy. Add the QimiQ mixture to the butter and mix well, add the parsley and season with the salt and nutmeg.
3. Whisk the egg whites stiff and fold into the mixture alternately with the flour. Chill for 10 minutes.
4. Bring plenty of salt water to the boil. Scoop small dumplings out of the mixture with a tablespoon and lay in the boiling water. Remove from the heat and allow to draw in the salt water for a further 10 minutes.
5. Serve the parsley dumplings in the hot soup sprinkled with chives.