



# NOUGAT AND SEMOLINA DUMPLINGS WITH PISTACHIO COAT



## QimiQ BENEFITS

- Light and fluffy consistency
- Reduces moisture migration
- Creamy indulgent taste with less fat



15



easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Classic

**250 ml** Milk

**80 g** Butter

**120 g** Sugar

**2 g** Lemon peel, grated

**200 g** Wheat semolina

**2** Egg(s)

**150 g** Nougat, diced

**120 g** Pistachios, grated

## METHOD

1. Bring the QimiQ Classic to the boil with the milk, butter, sugar and grated lemon zest.
2. Whisk in the wheat semolina and allow to swell.
3. Allow to cool slightly and quickly whisk in the eggs.
4. Shape the mixture into dumplings and press one cube of nougat into the centre of each dumpling.
5. Allow the dumplings to cook in salted boiling water for approx. 10 minutes and roll in the grated pistachios.