



NOUGAT AND SEMOLINA DUMPLINGS WITH PISTACHIO COATING



QimiQ BENEFITS

- Light and fluffy consistency
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



20



easy

INGREDIENTS FOR 12 SERVINGS

250 g QimiQ Cream Base

150 ml Milk

80 g Butter

100 g Sugar

0.5 Lemon(s), finely grated zest

160 g Wheat semolina

2 Egg(s)

150 g Nougat, diced

60 g Pistachios, grated

METHOD

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