



SPINACH DUMPLINGS



QimiQ BENEFITS

- Problem-free reheating possible
- Pure indulgence with less cholesterol
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Classic, unchilled

300 g Potatoes, cooked

160 g Diced white bread

160 g Spinach, fresh, pureed

1 tbsp Flour

1 Egg(s)

Salt and pepper

Ground nutmeg

1 Garlic clove(s), finely chopped

60 g Butter, melted

Parmesan, grated

METHOD

1. Whisk QimiQ Classic smooth.
2. Add the potatoes, diced bread, spinach, flour, egg, seasoning and garlic and mix well. Allow to rest in the fridge for 20 minutes.
3. Form dumplings, place in the boiling water, reduce temperature and allow to cook for approx. 15 minutes. (The dumplings are done when they raise to the surface).
4. Serve the dumplings with melted butter sprinkled with grated parmesan.