



SAGE AND QUARK DUMPLINGS WITH TOMATOES



QimiQ BENEFITS

- Quick and easy preparation



20



easy

Tips

Serve with leaf spinach.

INGREDIENTS FOR 10 PORTIONS

500 g	QimiQ Cream Base
1 litre(s)	QimiQ Sauce Hollandaise
1 kg	Quark 20 % fat
480	Bread crumbs
4	Egg(s)
4	Egg yolk(s)
2	Orange(s), finely grated zest
4 tsp	Sage, finely chopped
15	Tomato(es), cored, finely diced
4 tsp	Tomato paste
	Salt

METHOD

1. Mix the QimiQ Sauce Base with the quark until smooth. Add the bread crumbs, eggs, egg yolks, orange zest and sage and mix well. Season to taste with the salt. Allow to rest for approx. 20 minutes.
2. Form dumplings with the mixture and allow to simmer for approx. 10 minutes in salted water.
3. Heat the QimiQ Sauce Hollandaise. Add the diced tomatoes and tomato paste and serve with the dumplings.