



# NOUGAT AND SEMOLINA DUMPLINGS WITH CHERRY COMPOTE



## QimiQ BENEFITS

- Smooth and creamy consistency in seconds
- Enhances the natural taste of added ingredients
- Quick and easy preparation



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easy

## Tips

Roll the dumplings in a mixture of sugar, cinnamon and bread crumbs.

## INGREDIENTS FOR 12 SERVINGS

### FOR THE DUMPLINGS

<b>250 g</b>	QimiQ Cream Base
<b>150 ml</b>	Milk
<b>80 g</b>	Butter
<b>100 g</b>	Sugar
<b>0.5</b>	Lemon(s), finely grated zest
<b>160 g</b>	Wheat semolina
<b>2</b>	Egg(s)
<b>150 g</b>	Nougat, diced
	Powdered sugar, to dust

### FOR THE CHERRY COMPOTE

<b>400 g</b>	Cherries, tinned
<b>60 g</b>	Sugar
<b>20 g</b>	Corn flour / starch

## METHOD

1. Bring the QimiQ Sauce 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.
5. For the cherry compote: drain the cherries. Mix 4 tbsp of the cherry juice with the corn starch. Bring the remaining cherry juice to the boil with the sugar and add the starch mixture whilst stirring continuously. Allow to simmer for approx. 2 minutes. Add the cherries and allow to cool.
6. Sprinkle the nougat and semolina dumplings with icing sugar and serve with the cherry compote.