



SAGE AND QUARK DUMPLINGS WITH TOMATOES



QimiQ BENEFITS

- Quick and easy preparation



20



easy

Tips

Serve with leaf spinach.

INGREDIENTS FOR 4 PORTIONS

125 g QimiQ Cream Base

250 ml QimiQ Sauce Hollandaise

250 g Quark 20 % fat

120 g Bread crumbs

1 Egg(s)

1 Egg yolk(s)

Salt

0.5 Orange(s), finely grated zest

1 tsp Sage, finely chopped

4 Tomato(es), cored, finely diced

1 tsp Tomato paste

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.