



MUSHROOM BREAD DUMPLINGS



QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Problem-free reheating possible



15



easy

INGREDIENTS FOR 10 PORTIONS

400 g	White roll(s)
100 g	Butter, softened
350 g	QimiQ Classic, unchilled
4	Egg yolk(s)
200 g	Mushrooms, diced
80 g	Onion(s), finely chopped
20 g	Butter
6	Egg white(s)
	Salt
25 g	Flat-leaf parsley, finely chopped
	Ground nutmeg

METHOD

1. Remove the crusts and dice the rolls. Lightly fry in the Convotherm at 150° C.
2. Warm the QimiQ Classic, add to the egg yolks with the diced bread and mix well.
3. Fry the mushrooms and onion in butter until soft, allow to cool and add to the bread mixture.
4. Whisk the egg whites and salt until stiff. Carefully fold into the bread mixture, add the parsley and season to taste.
5. Form the mixture into two sausages. Wrap in cling film and then in tin foil to seal.
6. Bake in the Convotherm at 100° C with steam until a core temperature of 80° C has been achieved.