



CLEAR BEEF SOUP WITH QUARK-SEMOLINA-DUMPLINGS



QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- 100 % natural, contains no preservatives, additives or emulsifiers



15



easy

INGREDIENTS FOR 8 PORTIONS

2 litre(s) Beef stock, clear

4 tbsp Chives, chopped

FOR THE SEMOLINA DUMPLINGS

300 g QimiQ Classic, unchilled

300 g Low fat quark [cream cheese]

300 g Wheat semolina, fine

4 Egg yolk(s)

Salt and pepper

METHOD

1. For the semolina dumplings: whisk the QimiQ Classic smooth.
2. Add the remaining ingredients, mix well and place in the fridge over night.
3. Heat the beef stock, but do not allow to boil. Form small dumplings with a teaspoon, place in the hot soup and allow to simmer for approx. 15 minutes.
4. Serve the soup garnished with chives.