



# TURKEY MEATBALLS (THERMOMIX)



## QimiQ BENEFITS

- Creamy consistency in no time
- Problem-free reheating possible



## Tips

Serve with mushrooms.

## INGREDIENTS FOR 4 PORTIONS

<b>250 g</b>	QimiQ Cream Base
<b>1</b>	Onion(s), halved
<b>40 g</b>	Oil
<b>500 g</b>	Putengeschnetzeltes, cut into strips
<b>150 g</b>	Water and spice paste* or vegetable broth
	Salt
	Pepper
<b>15 g</b>	Speisestärke
<b>1 tbsp</b>	Mustard

## METHOD

1. Get the onion into the mixing bowl, chop for 3 sec./stage 5.
2. Add oil, sauté for 2 min/120°C/step 1.
3. Add turkey, sauté for 10 min/100°C/left/stir-fry.
4. Add the QimiQ cream base, water and spice paste or vegetable stock, salt, pepper, cornflour and mustard and simmer for a further 3 min./100 °C/left-hand rotation/stirring speed.