



# TYROLEAN SCHLUTZKRAPFEN IN CREAM OF POTATO SOUP



## QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Problem-free reheating possible
- Fillings remain moist for longer



25



medium

## INGREDIENTS FOR 4 PORTIONS

### FOR THE SOUP

<b>250 g</b>	QimiQ Classic, chilled
<b>50 g</b>	Onion(s), finely chopped
<b>50 g</b>	Smoked bacon, finely diced
<b>5 ml</b>	Corn germ oil, to fry
<b>300 g</b>	Potatoes, floury
<b>750 ml</b>	Vegetable stock
	Salt
	Pepper
	Cumin
	Marjoram

### FOR THE SCHLUTZKRAPFEN DOUGH

<b>125 g</b>	Flour, plain
<b>80 g</b>	Potatoes, cooked
<b>100 ml</b>	Water
	Olive oil
	Salt
	Pepper
	Ground nutmeg, grated

### FOR THE SCHLUTZKRAPFEN FILLING

<b>125 g</b>	QimiQ Classic, unchilled
<b>100 g</b>	Gammon, diced
<b>30 g</b>	Cream cheese
<b>20 g</b>	Chives, finely chopped
<b>20 g</b>	Horseradish, grated
	Vegetable oil, to deep fry

## METHOD

1. For the soup, fry the onions and bacon in oil. Add the potatoes, douse with the stock, season to taste and continue to cook until the potatoes are tender to the bite. Blend smooth and finish with the chilled QimiQ.
2. For the Schlutzkrapfen dough, knead the ingredients together until smooth.
3. For the filling, whisk QimiQ smooth. Add the remaining ingredients and mix well.
4. Roll the dough out as thinly as possible on a lightly floured surface and cut in half. Place teaspoonfuls of the filling mixture about 1cm apart on one of the sheets of dough and moisten the gaps with water. Cover with the second sheet, pressing down gently around the mounds of filling to squeeze out the air pockets. Cut into squares around the filling using a pastry wheel.
5. Deep fry in hot oil and serve in the potato soup.