



STUFFED POTATO YEAST DUMPLINGS

QimiQ BENEFITS

- Baked goods remain moist for longer
- Firmer and more stable fillings
- Creamy consistency
- Reduced cholesterol and fat - full flavor



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE YEAST DOUGH

- 125 g** QimiQ Classic
- 300 g** Floury potato(es), cooked
- 50 ml** Milk
- 50 g** Butter
- 24 g** Fresh yeast
- 300 g** AP Flour, coarse grain
- 1** Egg yolk(s)

FOR THE FILLING

- 75 g** QimiQ Sauce Base
- 1** Onion(s)
- 80 g** Cheese, grated
- 1 tbsp** Vegetable oil
- Salt and pepper
- Mixed herbs, finely chopped
- 1** Egg yolk(s)

FOR THE DIP

- 250 g** QimiQ Classic, room temperature
- 200 g** Natural yogurt
- Salt and pepper
- 10 g** Mixed herbs, finely chopped
- Garlic, squeezed

METHOD

1. Preheat the oven to 360° F (conventional oven).
2. For the yeast dough, finely mash the potato. Melt the butter and QimiQ Classic in the milk, add the yeast and heat until completely dissolved. Place the potato, QimiQ mixture, flour and egg yolks in a bowl and quickly knead to a dough by hand.
3. Cover, and allow the dough to raise in a warm place for 20 minutes. Knead and allow to raise for a further 20 minutes.
4. For the filling: sauté the onions in oil. Add the QimiQ Sauce Base and herbs. Add the cheese and season to taste. Add the egg yolk.
5. Roll out the yeast dough approx. 1 cm thick and cut out circles with the aid of a dessert ring (6 cm Ø). Place one teaspoon of filling onto each circle, fold the edges up and press together.
6. Place touching in a greased oven proof dish with the flat side down and allow to raise in warm area for approx. 15 minutes. Brush with butter.
7. Bake in the hot oven for approx. 30 minutes.
8. For the herb dip, whisk QimiQ Classic smooth. Add the remaining ingredients and mix well.