



# BREAD DUMPLINGS WITH CREAM MUSHROOM SAUCE



## QimiQ BENEFITS

- Problem-free reheating possible
- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients



25



easy

## INGREDIENTS FOR 4 PORTIONS

### FÜR DIE SEMMELKNÖDEL

<b>125 g</b>	QimiQ Classic, room temperature
<b>1</b>	Onion(s), finely chopped
<b>20 g</b>	Butter
<b>200 g</b>	Diced white bread
<b>1 tbsp</b>	Parsley, finely chopped
<b>85 g</b>	Sour cream 15 % fat
<b>2</b>	Egg(s)
	Salt and pepper
	Nutmeg

### FOR THE CREAM MUSHROOM SAUCE

<b>250 g</b>	QimiQ Classic, chilled
<b>1</b>	Onion(s), finely chopped
<b>30 g</b>	Butter
<b>750 g</b>	Mushrooms, finely sliced
<b>1 tsp</b>	AP Flour
<b>200 ml</b>	Clear vegetable stock
	Salt
	White pepper
<b>1 tbsp</b>	Chives, finely sliced

## METHOD

1. For the bread dumplings: fry the onions in butter until golden. Add to the diced bread and parsley and mix well.
2. Melt QimiQ Classic and allow to cool. Add the sour cream and eggs, season to taste and pour over the diced bread mixture. Mix well and allow to draw for 20 minutes.
3. Form into equally sized dumplings, place in the boiling water, reduce temperature and allow to cook for approx. 15 minutes.
4. For the mushroom sauce, fry the onion until soft.
5. Add the mushrooms and sauté. Dust with flour, douse with the stock and allow to cook for a further 5 minutes.
6. Finish with cold QimiQ Classic, sprinkle with chives and serve with the bread dumplings.