



CARROT AND QUARK DUMPLINGS ON CREAMED LEEK



QimiQ BENEFITS

- Firmer and more stable fillings
- Full taste with less fat content
- Creamy consistency
- Smooth and creamy consistency in seconds



25



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE DUMPLINGS

125 g QimiQ Classic, room temperature

250 g Low fat quark [cream cheese]

1 Egg(s)

150 g Carrot(s), finely grated

3 tbsp Bread crumbs

Salt

Cardamom, ground

FOR THE SAUCE

250 g QimiQ Sauce Base

300 g Leek, finely shredded

Butter, to fry

100 ml Clear vegetable stock

Salt and pepper

METHOD

1. For the dumplings: whisk QimiQ Classic smooth. Add the quark, egg, carrot, bread crumbs, salt and cardomon and mix well (add more bread crumbs if the mixture is too soft to form).
2. Form dumplings and allow to draw in hot salted water.
3. For the creamed leek, fry the leek in butter until soft. Douse with the stock and QimiQ Sauce Base, season to taste and bring to a boil.