



# DEEP FRIED APPLE DUMPLINGS WITH VANILLA-APPLE SAUCE



## QimiQ BENEFITS

- Quick and simple preparation
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



25



easy

## INGREDIENTS FOR 6 PORTIONS

### FOR THE APPLE DUMPLINGS

**125 g** QimiQ Classic, room temperature

**50 ml** White wine

**2** Egg yolk(s)

**120 g** AP Flour

Cinnamon

Salt

Lemon peel

**2** Egg white(s)

**30 g** Sugar

**300 g** Apples, peeled , cored

**4 slices** White toasting bread

Sunflower oil, to deep fry

Powdered sugar, to dust

### FOR THE VANILLA- APPLE SAUCE

**125 g** QimiQ Classic

**200 g** Apple puree, canned

**100 ml** Milk

**30 g** Sugar

Pulp from 1 vanilla pod

## METHOD

1. Whisk QimiQ Classic smooth. Add the white wine, egg yolks, flour, cinnamon powder, salt and lemon zest and continue to whisk smooth.
2. Remove the crusts and dice the bread. Whisk the egg whites with sugar until stiff. Add the apples, bread and stiff egg whites to the batter and mix well.
3. Place in the fridge and allow to rest for approx. 30 minutes.
4. Spoon the batter into the hot fat and slowly deep fry the balls until golden brown.
5. Dust with powdered sugar and serve warm with the cold apple sauce (see below).
6. For the apple sauce blend the QimiQ Classic, apple, milk, sugar and Vanilla seeds smooth.