



POTATO DUMPLINGS STUFFED WITH GOOSE ON CREAMED RED CABBAGE WITH GINGER



QimiQ BENEFITS

- Acid, heat and alcohol stable
- Fillings remain moist for longer
- Smooth and creamy consistency in seconds
- Problem-free reheating possible
- Product will not continue to thicken and solidify when taken from heat



25



medium

INGREDIENTS FOR 10 PORTIONS

FOR THE FILLING

125 g	QimiQ Classic, room temperature
150 g	Goose meat, cooked
100 g	Root vegetables, brunoise
30 g	Cranberry jam
	Salt and pepper
3 g	Garlic, finely chopped
3 g	Cilantro / coriander, finely chopped
1 g	Thyme, finely chopped
	Parsley, finely chopped

FOR THE POTATO DUMPLINGS

125 g	QimiQ Classic, room temperature
500 g	Potatoes, peeled and cooked, squeezed
3	Egg yolk(s)
200 g	AP Flour, coarse grain
	Salt and pepper
	Nutmeg, grated

FOR THE RED CABBAGE

250 g	QimiQ Sauce Base
800 g	Red cabbage, julienne
500 ml	Orange juice
400 ml	Red wine
30 g	Ginger root, finely sliced
100 g	Cranberry jam
0.5 g	Cinnamon
1 g	Caraway seeds, ground
20 g	Sugar
	Salt and pepper
20 ml	Vegetable oil
100 g	Onion(s), minced

METHOD

1. For the filling: whisk the QimiQ Classic smooth. Add the remaining ingredients and mix well.
2. For the dumplings: knead all the ingredients to a smooth dough.
3. Press a portion of dough into the palm of one's hand until flat and top with a spoonful of filling. Fold the dough over and form into a dumpling. Repeat this procedure until the dough has all been used. Cook in salted water.
4. For the cabbage: mix the orange juice, red wine, ginger, jam and seasoning together and use to marinate the cabbage.
5. Fry the onion in the oil until soft. Add the marinated cabbage, cover and cook until soft. Stir in the QimiQ Sauce Base

and bring to a boil.

6. Arrange the potato dumplings on the cabbage and serve immediately.