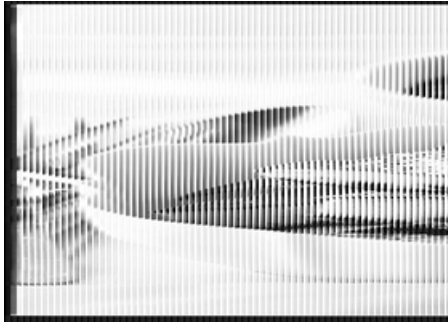




# SWEET QUARK DUMPLINGS WITH PLUM SAUCE



## QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality



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easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE QUARK DUMPLINGS

<b>250 g</b>	QimiQ Classic, room temperature
<b>500 g</b>	Low fat quark [cream cheese]
<b>2</b>	Egg(s)
<b>80 g</b>	Wheat semolina
<b>80 g</b>	Bread crumbs
	Lemon peel, grated

### FOR THE BUTTER CRUMBS

<b>80 g</b>	Bread crumbs
<b>30 g</b>	Butter
<b>1 tbsp</b>	Sugar

### FOR THE PLUM SAUCE

<b>170 ml</b>	Water
<b>100 g</b>	Sugar
<b>1</b>	Lemon(s), squeezed
	Cloves
	Cinnamon rind
<b>500 g</b>	Plums, cored

## METHOD

1. For the dumplings, whisk QimiQ Classic smooth.
2. Add the quark, eggs, semolina, bread crumbs and grated lemon zest and mix well. Allow to rest for 20 minutes.
3. Form the dumplings and place in boiling water. Reduce the heat and allow to simmer for 15-20 minutes. Drain well.
4. For the crumbs: fry the bread crumbs in the butter and sweeten with the sugar. Roll the drained dumplings in the sweet butter bread crumbs and serve immediately with the plum sauce.
5. For the plum sauce, bring the water, sugar, lemon juice and seasoning to a boil. Add the halved plums and cook until very soft stirring constantly.