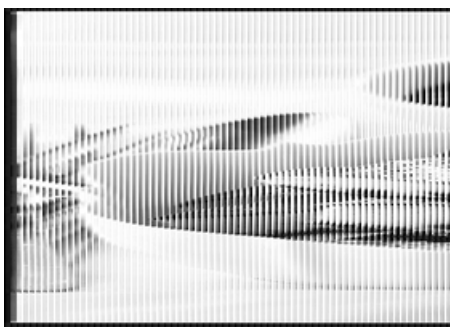




SWEET QUARK DUMPLINGS WITH PLUM SAUCE



QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality



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easy

INGREDIENTS FOR 4 PORTIONS

FOR THE QUARK DUMPLINGS

250 g QimiQ Classic, room temperature

500 g Low fat quark [cream cheese]

2 Egg(s)

80 g Wheat semolina

80 g Bread crumbs

Lemon peel, grated

FOR THE BUTTER CRUMBS

80 g Bread crumbs

30 g Butter

1 tbsp Sugar

FOR THE PLUM SAUCE

170 ml Water

100 g Sugar

1 Lemon(s), squeezed

Cloves

Cinnamon rind

500 g 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.