



# CLEAR BEEF SOUP WITH QUARK-SEMOLINA-DUMPLINGS



## QimiQ BENEFITS

- Enhances the natural taste of added ingredients
- 100 % natural, contains no preservatives, additives or emulsifiers



15



easy

## INGREDIENTS FOR 4 PORTIONS

**1 litre(s)** Beef stock, clear

**2 tbsp** Chives, minced

## FOR THE SEMOLINA DUMPLINGS

**150 g** QimiQ Classic, room temperature

**150 g** Low fat quark [cream cheese]

**150 g** Wheat semolina, fine

**2** Egg yolk(s)

Salt and pepper

## METHOD

1. For the semolina dumplings: whisk QimiQ Classic smooth.
2. Add the remaining ingredients, mix well and place in the fridge over night.
3. Heat the beef stock, do not allow to boil. Form small dumplings with a teaspoon, place in the hot soup and allow to draw for approx. 15 minutes.
4. Serve the soup garnished with chives.