



# BOUILLON WITH PARSLEY DUMPLINGS



## QimiQ BENEFITS

- Einfache und schnelle Zubereitung
- Problemloses Wiedererwärmen möglich
- Unterstreicht den Eigengeschmack der Zutaten



15



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE PARSLEY DUMPLINGS

<b>50 g</b>	QimiQ Classic, room temperature
<b>2</b>	Egg yolk(s)
<b>50 g</b>	Butter
<b>1 tbsp</b>	Parsley, finely chopped
	Salt
	Nutmeg
<b>2</b>	Egg white(s)
<b>100 g</b>	AP Flour, plain

### FOR THE SOUP

<b>1 litre(s)</b>	Beef stock, clear
<b>2 tbsp</b>	Chives, finely chopped

## METHOD

1. For the dumplings, whisk QimiQ Classic smooth. Add the egg yolks and mix well.
2. Whisk butter fluffy. Add the QimiQ mixture to the butter and mix well, add the parsley and season with the salt and nutmeg.
3. Whisk the egg whites stiff and fold into the mixture alternately with the flour. Chill for 10 minutes.
4. Bring plenty of salt water to a boil. Scoop small dumplings out of the mixture with a tablespoon and lay in the boiling water. Remove from the heat and allow to draw in the salt water for a further 10 minutes.
5. Serve the parsley dumplings in the hot soup sprinkled with chives.