



NOUGAT AND SEMOLINA DUMPLINGS WITH PISTACHIO COAT



QimiQ BENEFITS

- Light and fluffy consistency
- Reduces moisture migration
- Creamy indulgent taste with less fat



15



easy

INGREDIENTS FOR 10 PORTIONS

250 g QimiQ Classic

250 ml Milk

80 g Butter

120 g Sugar

2 g Lemon peel, grated

200 g Wheat semolina

2 Egg(s)

150 g Nougat, diced

120 g Pistachios, grated

METHOD

1. Bring the QimiQ Classic to a boil with the milk, butter, sugar and grated lemon zest.
2. Whisk in the wheat semolina and allow to swell.
3. Allow to cool slightly and quickly whisk in the eggs.
4. Shape the mixture into dumplings and press one cube of nougat into the centre of each dumpling.
5. Allow the dumplings to cook in salted boiling water for approx. 10 minutes and roll in the grated pistachios.