



# SPINACH DUMPLINGS



## QimiQ BENEFITS

- Problem-free reheating possible
- Pure indulgence with less cholesterol
- Enhances the natural taste of added ingredients



25



easy

## INGREDIENTS FOR 4 PORTIONS

**125 g** QimiQ Classic, room temperature

**300 g** Potatoes, cooked

**160 g** Diced white bread

**160 g** Spinach, fresh, strained

**1 tbsp** AP Flour

**1** Egg(s)

Salt and pepper

Nutmeg

**1** Garlic clove(s), finely chopped

**60 g** Butter, melted

Parmesan, grated

## METHOD

1. Whisk QimiQ Classic smooth.
2. Add the potatoes, diced bread, spinach, flour, egg, seasoning and garlic and mix well. Allow to rest in the fridge for 20 minutes.
3. Form dumplings, place in the boiling water, reduce temperature and allow to cook for approx. 15 minutes. (The dumplings are done when they raise to the surface).
4. Serve the dumplings with melted butter sprinkled with grated parmesan.