



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.