



# CARROT AND QUARK DUMPLINGS ON A CREAM LEEK SAUCE



## QimiQ BENEFITS

- Quick and simple preparation
- Problem-free reheating possible



25



easy

## INGREDIENTS FOR 4 PORTIONS

### FOR THE DUMPLINGS

**125 g** QimiQ Classic, room temperature

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

**1** Egg(s)

**150 g** Carrot(s), finely grated

**3 tbsp** Bread crumbs

Salt

Cardamom, ground

### FOR THE SAUCE

**125 g** QimiQ Classic, chilled

**400 g** Leek, finely shredded

Butter, to fry

**1 tbsp** AP Flour

**200 ml** Clear vegetable stock

Salt and pepper

## METHOD

1. For the dumplings: whisk QimiQ Classic smooth. Add the quark, egg, carrot, bread crumbs, salt and cardomon and mix well (add more bread crumbs if the mixture is too soft to form).
2. Form dumplings and allow to draw in hot salted water.
3. For the sauce: fry the leeks in butter until soft. Dust with flour and douse with the stock. Season to taste and bring to a boil. Finish with the cold QimiQ Classic.