



# SAGE AND QUARK DUMPLINGS WITH TOMATOES



## QimiQ BENEFITS

- Quick and simple preparation



20



easy

## Tips

Serve with leaf spinach.

## INGREDIENTS FOR 10 PORTIONS

**500 g** QimiQ Sauce Base

**1 litre(s)** QimiQ Sauce Hollandaise

**1 kg** Quark 20 % fat

**480** Bread crumbs

**4** Egg(s)

**4** Egg yolk(s)

**2** Orange(s), finely grated zest

**4 tsp** Sage, finely chopped

**15** Tomato(es), cored, finely diced

**4 tsp** Tomato paste

Salt

## METHOD

1. Mix the QimiQ Sauce Base with the quark until smooth. Add the bread crumbs, eggs, egg yolks, orange zest and sage and mix well. Season to taste with the salt. Allow to rest for approx. 20 minutes.
2. Form dumplings with the mixture and allow to simmer for approx. 10 minutes in salted water.
3. Heat the QimiQ Sauce Hollandaise. Add the diced tomatoes and tomato paste and serve with the dumplings.