



# MUSHROOM BREAD DUMPLINGS



## QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Problem-free reheating possible



15



easy

## INGREDIENTS FOR 10 PORTIONS

<b>400 g</b>	White roll(s)
<b>100 g</b>	Butter, softened
<b>350 g</b>	QimiQ Classic, room temperature
<b>4</b>	Egg yolk(s)
<b>200 g</b>	Mushrooms, diced
<b>80 g</b>	Onion(s), finely chopped
<b>20 g</b>	Butter
<b>6</b>	Egg white(s)
	Salt
<b>25 g</b>	Parsley, finely chopped
	Nutmeg

## METHOD

1. Remove the crusts and dice the rolls. Lightly fry in the Convotherm at 300° F.
2. Warm the QimiQ Classic, add to the egg yolks with the diced bread and mix well.
3. Fry the mushrooms and onion in butter until soft, allow to cool and add to the bread mixture.
4. Whisk the egg whites and salt until stiff. Carefully fold into the bread mixture, add the parsley and season to taste.
5. Form the mixture into two sausages. Wrap in cling film and then in tin foil to seal.
6. Bake in the Convotherm at 210° F with steam until a core temperature of 175° F has been achieved.