



# SPINACH DUMPLINGS WITH BROWN BUTTER

## QimiQ BENEFITS

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



25



easy

## INGREDIENTS FOR 10 PORTIONS

**250 g** QimiQ Classic, room temperature

**600 g** Floury potato(es), cooked

**320 g** Diced white bread

**320 g** Spinach, strained

**30 g** AP Flour

**2** Egg(s)

Salt

Pepper

Nutmeg

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

**120 g** Butter, melted

Parmesan, grated

## METHOD

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