



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.