



TURKEY MEATBALLS (THERMOMIX)



QimiQ BENEFITS

- Creamy consistency in no time
- Problem-free reheating possible



Tips

Serve with mushrooms.

INGREDIENTS FOR 4 PORTIONS

250 g	QimiQ Sauce Base
1	Onion(s), halved
40 g	Oil
500 g	Putengeschnetzeltes, cut into strips
150 g	Water and spice paste* or vegetable broth
	Salt
	Pepper
15 g	Speisestärke
1 tbsp	Mustard

METHOD

1. Get the onion into the mixing bowl, chop for 3 sec./stage 5.
2. Add oil, sauté for 2 min/120°C/step 1.
3. Add turkey, sauté for 10 min/100°C/left/stir-fry.
4. Add the QimiQ cream base, water and spice paste or vegetable stock, salt, pepper, cornflour and mustard and simmer for a further 3 min./100 °C/left-hand rotation/stirring speed.