



MUSHROOM RAGOUT WITH BREAD DUMPLINGS (THERMOMIX)



QimiQ BENEFITS

- Alcohol stable and therefore does not coagulate
- Creamy consistency in no time
- No additional binding necessary



easy

INGREDIENTS FOR 4 PORTIONS

FOR THE BREAD DUMPLINGS

100 g	Onion(s)
80 g	Butter
200 g	Milk
0.5 bunch(es)	Parsley, finely chopped
	Salt
	Black pepper
	Nutmeg, ground
250 g	
4	Egg(s)

FOR THE MUSHROOM RAGOUT

250 g	QimiQ Sauce Base
1	Garlic clove(s)
1	Onion(s)
4 tbsp	Olive oil
125 g	White wine
125 g	Water and spice paste* or vegetable broth
	Salt
	Black pepper, ground
	Nutmeg
300 g	Mushrooms
200 g	King oyster mushrooms
1 bunch(es)	Chives, finely chopped

METHOD

1. For the dumplings: halve the onion, place in the mixing bowl, chop for 3 sec/step 6 and push down with the spatula.
2. Add butter and steam for 2 min/120 °C/step 1.
3. Add the milk and heat for 1 min./60 °C/ speed 1. Add the parsley and season.
4. Pour the mixture over the dumpling bread, add eggs and mix well. Let rest for 30 minutes and form dumplings. Rinse mixing bowl.
5. For the ragout: Add the garlic and onion to the mixing bowl, chop for 3 sec/step 5.
6. Add olive oil and steam for 4 min./120 °C.
7. Deglaze with white wine. Add water and spice paste or vegetable broth and season.

8. Fill the aroma container with the dumplings, place on top and cook for 25 min./flavor/level 1.
9. Fill the aroma container with the dumplings, place on top and cook for 25 min./flavor/level 1.
10. Finally, add the QimiQ Cream Base and mushrooms. Cook for 1 min/120 °C/step 1. Season to taste and serve.