



FRIED APPLE DUMPLINGS



QimiQ BENEFITS

- Longer presentation times without loss of quality
- Bake stable
- Full taste with less fat content



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medium

INGREDIENTS FOR 2 PORTIONS

10 OZ QimiQ Classic, whisked smooth

4 OZ Apple juice

4 EA Egg yolk(s)

8 OZ AP Flour

1 tsp Cinnamon

1 tsp Kosher salt

1 tbsp Lemon zest, fresh

4 EA Egg white(s)

3 OZ Granulated sugar

22 OZ Granny Smith apple(s), finely diced

8 cup(s) White bread, diced

0.25 cup(s) Powdered sugar

METHOD

1. In a bowl, add the QimiQ Classic, Apple Juice, Egg Yolks, Cinnamon, Flour, Salt, Lemon Zest - Whisk until smooth.
2. Whisk the Egg Whites to a stiff peak - add the Apples, Bread, Egg Whites to the batter.
3. Allow resting in the fridge for at least 30 Minutes.
4. Scoop the batter and fry at 350 until golden brown - test with a toothpick till it comes out clean.
5. Top with a dusting of Powdered Sugar.