



# 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 4 PORTIONS

**250 g** QimiQ Sauce Base

**100 ml** Apple juice

**4 pcs** Egg yolk(s)

**200** AP Flour

**1 tsp** Cinnamon

**1 tsp** Kosher salt

**1 tbsp** Lemon zest, fresh

**4 pcs** Egg white(s)

**75 g** Granulated sugar

**550 g** Granny Smith apple(s), finely diced

**400 g** White bread, diced

**110 g** 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.