



DEEP FRIED APPLE DUMPLINGS WITH VANILLA-APPLE SAUCE



QimiQ BENEFITS

- Quick and simple preparation
- Problem-free reheating possible
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 12 PORTIONS

FOR THE DUMPLINGS

250 g QimiQ Classic Vanilla, room temperature

100 ml White wine

4 Egg yolk(s)

240 g AP Flour

Cinnamon

Salt

Lemon peel

4 Egg white(s)

60 g Sugar

600 g Apples, peeled , cored

8 slices White toasting bread

Sunflower oil, to fry

Powdered sugar, to dust

FOR THE SAUCE

250 g QimiQ Classic Vanilla, room temperature

400 g Apple puree, canned

200 ml Milk

60 g Sugar

METHOD

1. Whisk the unchilled QimiQ Classic smooth. Add the white wine, egg yolks, flour, cinnamon, salt and lemon zest and whisk smooth.
2. Remove the crusts and dice the bread. Whisk the egg whites with the sugar until stiff. Add the apples, bread and stiff egg whites to the batter and mix well.
3. Place in the fridge and allow to rest for approx. 30 minutes.
4. Spoon the batter with a dessert spoon or ice cream scoop into the hot fat and slowly deep fry the balls until golden brown.
5. For the apple sauce: blend the QimiQ Classic Vanilla with the apple, milk and sugar until smooth using an immersion blender.
6. Dust with powdered sugar and serve warm with the cold apple sauce (see below).