

# SEMOLINA AND QUARK NOCKERL WITH CHERRY SAUCE



## **QimiQ BENEFITS**

- Creamy indulgent taste with less fat
- All natural, contains no preservatives, additives or emulsifiers





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### **INGREDIENTS FOR 8 PORTIONS**

## FOR THE NOCKERL

TOR THE NOCKEN	
125 g	QimiQ Classic Vanilla, room temperature
250 g	Low fat quark [cream cheese]
150 g	Wheat semolina
2	Egg(s)
1 tbsp	Sugar
1 pinch(es)	Salt
FOR THE CHERRY	SAUCE
600 g	Cherries, tinned
1 tbsp	Sugar
1 tbsp	Corn flour / Starch
1 pinch(es)	Cinnamon
FOR THE STARCH	
30 g	Butter
60 g	Bread crumbs
	Powdered sugar, to dust
1 pinch(es) FOR THE STARCH 30 g	Cinnamon  Butter

### **METHOD**

- 1. For the Nockerl, whisk QimiQ Classic smooth. Add the quark, egg, semolina, sugar and salt and mix well. Allow to rest for 20 minutes.
- 2. For the sauce, mix the starch with 4 tbsp of the cherry juice to a smooth paste. Bring the remaining juice and cherries to the boil and adjust the taste with the sugar and cinnamon. Bind with the starch paste while stirring continuously and allow to cook for a further 2 minutes.
- 3. Bring plenty of salt water to the boil. Using a wet tablespoon, spoon small dumplings (nockerl) out of the mixture and place carefully into the boiling water. Allow to cook for 15 minutes over low heat.
- 4. For the crumbs, fry the butter in a pan, add the crumbs and fry until golden brown.
- 5. Remove the nockerls with a draining spoon, roll in the golden crumbs and serve with the cherry sauce, dusted with powdered sugar.