



SEMOLINA AND QUARK NOCKERL WITH CHERRY SAUCE



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 8 PORTIONS

FOR THE NOCKERL

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

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.