

Cranberry dumpling

Cuisine: **Czech**
Food category: **Side dishes**



Author: **Lukáš Halamicek**
Company: **Retigo**



Program steps

1

 Steaming

 Termination by time

 00:30

hh:mm

 99

°C

 50

%



Ingredients - number of portions - 0

| Name | Value | Unit |
|-------------------|-------|------|
| roll | 1 | kg |
| onion | 1 | pcs |
| Butter | 100 | g |
| Milk | 0.4 | l |
| chicken eggs | 5 | pcs |
| Salt | 0.02 | kg |
| plain wheat flour | 120 | g |
| Nutmeg | 0 | pcs |
| cranberries | 100 | g |

Nutrition and allergens

Allergens: 1, 3
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn
Vitamins: A, B, C, D, E, K, Kyselina listová

| Nutritional value of one portion | Value |
|----------------------------------|-------|
| Energy | 0 kJ |
| Carbohydrate | 0 g |
| Fat | 0 g |
| Protein | 0 g |
| Water | 0 g |

Directions

Cut the rolls into cubes and toast them in a convection oven - Hot Air 190°C for 6 minutes, we can also add butter to taste.

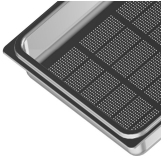
Heat the butter in a pan and fry the finely chopped onion. Then add it to the GN to the sliced rolls.

Whisk the egg yolks with milk, salt, pepper and nutmeg in a bowl and pour over the rolls. Add the finely chopped parsley, mix and let rest for about 20 minutes.

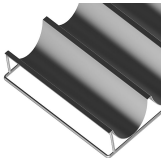
Before the end of this time, whip stiff snow from the egg whites and carefully rub it into the dumpling mass together with the cranberries.

Wrap the dumpling dough like a roll in a large piece of cling film and tie the ends. We cook in steam mode.

Recommended accessories



GN container Stainless steel perforated



Form for dumplings