

Karlovy Vary dumpling

Cuisine: Czech

Food category: Side dishes



Author: Jan Malachovský

Company: Retigo



Program steps

1	Steaming	Termination by core probe temperature	82 °C	99 °C	+ 50 %	
---	----------	---------------------------------------	-------	-------	--------	--

Ingredients - number of portions - 10

Name	Value	Unit
white bread	200	g
chicken eggs	4	pcs
milk 3.5%	100	ml
coarse wheat flour	100	g
sprig of parsley	50	g
salt	3	g
ground black pepper, ground	1	g
nutmeg	1	g

Nutrition and allergens

Allergens: 1, 3, 7

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

Vitamins: A, B, B6, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	96.1 kJ
Carbohydrate	20 g
Fat	0.4 g
Protein	2.8 g
Water	0 g

Directions

Cut the buns into cubes, add egg yolks, chopped parsley, salt, pepper and nutmeg. Cover with milk and add coarse flour. Mix everything and beat the egg whites. Mix everything. We can cook in food foil. We cook on perforated GN.

Don't forget to insert the temperature probe into the dumpling

Recommended accessories



GN container Stainless steel perforated