

Karlovy Vary dumpling

Cuisine: Czech

Food category: Side dishes



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Company: Retigo



Program steps

1	Steaming	Termination by core probe temperature	86 °C	99 °C	50 %	
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Ingredients - number of portions - 10

Name	Value	Unit
baguettes	0.8	kg
milk 3.5%	0.4	l
chicken eggs	5	pcs
salt	0.02	kg
coarse wheat flour	0.12	kg
parsley	0.01	kg
nutmeg	0	kg

Nutrition and allergens

Allergens: 1, 3, 7

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

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

Nutritional value of one portion	Value
Energy	273.7 kJ
Carbohydrate	57.1 g
Fat	0.9 g
Protein	8.4 g
Water	0 g

Directions

Cut the buns into cubes and toast them in a convection oven - Hot Air 190°C for 6 minutes, you can also toast them with butter if you like.

Separate the yolks from the whites.

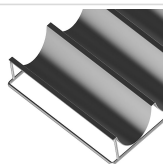
Beat the egg yolks with salt and nutmeg in milk and pour over the roasted cubes. Mix the buns lightly, let them soak and then dust them with coarse flour and mix again lightly so that the flour sticks to the buns.

Lightly mix the chopped parsley (chives) and the beaten egg whites into the buns.

We form into neat dumplings, which we wrap in food foil.

We cook on the "Karlovary Dumpling" program in special GN for dumplings.

Recommended accessories



Form for dumplings