

# Semolina dumplings

Cuisine: **Czech**

Food category: **Side dishes**



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## Program steps

Preheating: **99 °C**

1



Steaming



Termination by  
time



00:12 hh:mm



99 °C



+ 50 %



## Ingredients - number of portions - 10

| Name         | Value | Unit |
|--------------|-------|------|
| milk 3.5%    | 1200  | g    |
| butter soft  | 75    | g    |
| salt         | 15    | g    |
| semolina     | 360   | g    |
| nutmeg       | 1     | g    |
| chicken eggs | 160   | 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, C, Cholin, D, E, K, Kyselina listová

| Nutritional value of one portion | Value       |
|----------------------------------|-------------|
| Energy                           | 287.2<br>kJ |
| Carbohydrate                     | 33.6 g      |
| Fat                              | 13.2 g      |
| Protein                          | 9.5 g       |
| Water                            | 0 g         |

## Directions

We bring the milk to a boil, add butter, lightly salt, and while stirring constantly, gradually sprinkle in the sifted semolina.

We stir until the resulting dough stops sticking to the sides, then let it cool while stirring occasionally.

We season this with nutmeg and slowly work in the eggs.

From the mixed dough, we shape spoonful dumplings and place them on a greased GN dish.

We cook in a preheated combi oven on the specified program.

After the cooking process is complete, cool the dumplings in the combi oven's chamber with a shower.

## Recommended accessories



GN container Stainless  
steel perforated