

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

We cut the bread into cubes and toast them in a convection oven - Hot Air 190°C 6 min, we can also toast with butter to taste.

We separate the egg yolks from the whites.

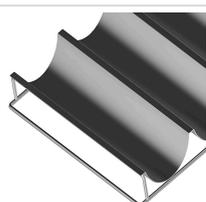
In a bowl, we whisk the yolks with salt and nutmeg and pour over the toasted cubes. We lightly mix the bread, let it soak up, and then dust with coarse flour and mix lightly again so that the flour sticks to the bread.

We gently fold in chopped parsley (chives) and whipped egg white into the mixture.

We shape into neat dumplings, which we wrap in food film.

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

Recommended accessories



Form for dumplings