

# 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
freshly ground black pepper, ground	1	g
nutmeg	1	g

## Directions

We cut the rolls into cubes, add the yolks, chopped parsley, salt, pepper, and nutmeg. We pour in the milk and add the coarse flour. We mix everything together and beat the egg whites to a froth. We mix everything again. We can cook in food-grade foil. We cook in perforated GN. Don't forget to insert the temperature probe into the dumpling.

## Nutrition and allergens

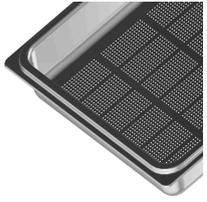
Allergens: 1, 3, 7

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

## Recommended accessories



GN container Stainless  
steel perforated