Retigo Combionline | Cookbook | Side dishes 11. 10. 2020

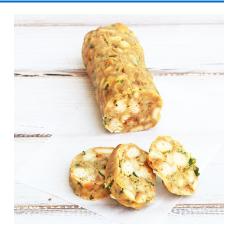
Karlovy Vary dumpling

Cuisine: Czech

Food category: Side dishes



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Program steps

Steaming Termination by core probe temperature My 82 **B** 99

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

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

