

# Bacon dumplings

Cuisine: **Czech**  
Food category: **Side dishes**




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Company: **Retigo**




## Program steps


1


 Steaming

 Termination by time

 00:16    hh:mm

 97    °C

 50    %



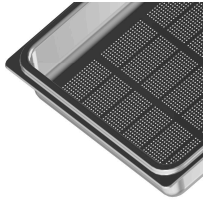
Ingredients - number of portions - 10		
Name	Value	Unit
smoked pork belly	0.34	kg
bacon diced	0.15	kg
baguettes	1	kg
coarse wheat flour	0.22	kg
salt	0.03	kg
chicken eggs	0.12	kg
ground white pepper	0	kg
nutmeg	0	kg
milk 3.5%	0.75	l
lard	0.24	kg
onion	0	kg

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	615.3 kJ
Carbohydrate	76.8 g
Fat	26.4 g
Protein	17.4 g
Water	0 g

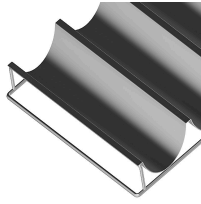
## Directions

Cut the rolls into cubes and bake in a convection oven until golden brown for 5 minutes at 190°C, fan speed 80%. Cook the smoked meat and finely chop it. Saute chopped onion and bacon in lard. Fry everything together and let it cool. Mix the dough into the rolls and add the onion with the meat and a sprig of parsley. Mix carefully by hand. Add the whipped egg whites and season as needed. We shape round dumplings and place them on a greased perforated sheet. Cook in a steam oven for 20 minutes at a temperature of 99 °C.

## Recommended accessories



GN container Stainless  
steel perforated



Form for dumplings