

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 %	
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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

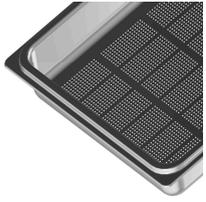
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová

Nutritional value of one portion	Value
Energy	831.7 kJ
Carbohydrate	76.8 g
Fat	50.4 g
Protein	17.4 g
Water	0 g

Directions

We chop the rolls into cubes and bake them in the combi steamer until golden for 5 min at 190°C, with a fan speed of 80%. We cook the smoked meat and finely chop it. In lard, we sauté the chopped onion and bacon. We fry everything together and let it cool. We mix the dough into the rolls and add the onion with meat and chopped parsley. We carefully mix by hand. We add beaten egg whites and season to taste if necessary. We shape round dumplings and place them on a greased perforated baking sheet. We steam in the combi steamer in the steam mode for 20 minutes at a temperature of 99°C.

Recommended accessories



GN container Stainless
steel perforated



Form for dumplings