

Karlovy Vary dumpling

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



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Company: **Retigo**



Program steps

1

 Steaming

Termination by core probe temperature

 82 °C

 99 °C

 50 %



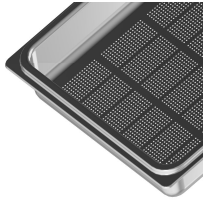
Ingredients - number of portions - 10		
Name	Value	Unit
white bread	200	g
chicken eggs	4	pcs
milk 3.5%	100	ml
coarse wheat flour	100	g
sprig of parsley	50	g
salt	3	g
freshly ground black pepper, ground	1	g
nutmeg	1	g

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

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.

Recommended accessories



GN container Stainless
steel perforated