

# Dumplings

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



Author: **Vlastimil Jaša**

Company: **Retigo**



## Program steps

1

 Steaming

 Termination by time

 00:16    hh:mm

 97    °C

 50    %



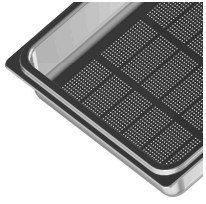
| Ingredients - number of portions - 10 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| smoked pork belly                     | 0.34  | kg   |
| bacon diced                           | 0.15  | kg   |
| baguettes                             | 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   |

Directions

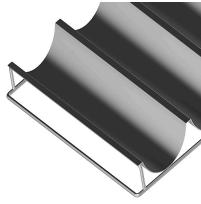
We chop the rolls into cubes and bake them in the combi steamer until golden for 5 min at 190°C, with a fan speed of 80%. We cook the smoked meat and finely chop it. In lard, we sauté the chopped onion and bacon. We fry everything together and let it cool. We mix the dough into the rolls and add the 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.

| 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      |

## Recommended accessories



GN container Stainless  
steel perforated



Form for dumplings