



# Semolina dumplings with lentil vegetables

Recipe by V-ZUG Ltd.



Preparation  
Cooking  
time  
Portions            4

## Semolina dumplings

- 700 ml milk
- 200 g durum wheat semolina
- ½ tsp salt

For the semolina dumplings, mix the milk, salt and durum wheat semolina together in the smaller porcelain dish.

Put the porcelain dish on the wire shelf in the cold cooking space. Steam.

### Prepare

**Steaming 100 °C for 15 Mins**

- 50 g Parmesan, grated
- 2 egg yolks
- 25 g butter
- Nutmeg

Incorporate the Parmesan, egg yolks, butter and nutmeg into the hot dumpling mixture. Leave to cool.

## Lentil and vegetable mixture

- 2 carrots, large
- 200 g celeriac, prepared weight, corresponds to approx. half a celeriac
- 200 g leek, corresponds to approx. 1 small leek
- 2 onions

Peel the carrots and celeriac and cut into 4 cm long and 5 mm thick sticks. Remove the fibrous parts of the leek, cut it in half lengthways and then into strips. Peel, halve and cut the onions into fine rings.

- 240 g plum tomatoes, tinned
- 2 cm piece of ginger root
- 3 cloves of garlic





Take the plum tomatoes out of the tin and crush with a fork. Peel and finely slice the ginger and garlic.

100 g lentils, red

2 tbsp olive oil

Salt

Pepper

Mix the vegetables, onions, plum tomatoes, ginger, garlic, lentils and olive oil together well in the larger porcelain dish and season generously.

Put the porcelain dish on the wire shelf in the cooking space while still warm. Steam.

**Put the food in**

**Steaming 100 °C for 25 Mins**

Take the vegetables out of the cooking space.

**Appliance preheating**

50 g Parmesan, grated

Using 2 tablespoons, form about 16 dumplings from the dumpling mixture and place them on top of the lentil and vegetable mixture. Sprinkle over Parmesan.

**Put the food in**

## Accessories

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Porcelain dish (1/3 GN)

Porcelain dish (1/2 GN)

Wire shelf

