



## Nougat- Semolina Dumplings

**1** For the dough, add milk, butter, salt, vanilla seeds (+shell) and lemon zest to a small pot and bring to the boil. Remove vanilla shell and stir in the semolina, remove from heat. Continue to stir for 1-2 minutes, then allow to cool. The mix is likely to become firmer than expected but that's ok.

**2** Combine the egg with the lukewarm semolina and the white breadcrumbs. Chill the dough for several hours. Form eight nougat balls and chill as well.

**3** Divide up the dough into 8 equal portions, squeeze nougat into the center of each piece and begin forming dumplings. Once they look good, let them simmer gently for about 5-7 minutes in hot, lightly salted water.

**4** There are different ways to prepare the buttered breadcrumbs, the method I use deviates from the book in that it's quicker: Heat up butter, breadcrumbs, ground almonds, sugar and cinnamon in a flat pan until golden brown. Then set aside.

**5** Remove dumplings from the hot water, drain and toss in still hot buttered breadcrumbs. Add another side of your choice, we used sweet, seedless green grapes (slightly sautéed in butter with a shot of fruit schnapps), but really any fruit is fine as long as it's not too tangy.



### Nougat- Semolina Dumplings

*Recipe source: Götterspeisen (Marion Michels, Dave Brüllmann), p.33*

Prep time: 15min., chilling: 2-3h, cooking: 5-7min.

#### Ingredients for dumplings(serves 3-4):

- \* 80ml milk
- \* 20g butter
- \* 30g wheat semolina
- \* 1 egg
- \* 90g white brioche crumbs
- \* 1 pinch of salt
- \* zest of half a lemon
- \* 1/2 vanilla bean (& scraped out seeds)

#### Ingredients for filling:

- \* 60g almond nougat

#### Ingredients for buttered brioche crumbs (topping):

- \* 70g brioche crumbs
- \* 60g ground almonds
- \* 30g sugar
- \* 60g butter
- \* 1 pinch of cinnamon

#### Additional sides:

- \* Sweet, seedless green grapes or sweet plums, briefly sautéed in butter with a generous shot of fruit brandy or fruit schnapps