

DOUBLE TROUBLE DUMPLINGS WITH TOMATO PASSATA

Two types of dumplings and a healthy pile of greens cook over their own sauce to create a one-pot family dinner that ticks all the boxes! It's flexible, easy and quick and we don't wash the bowl at all, even though we step through a few different elements. Love that!

Feeds: 8-10



Time: 45 minutes



INGREDIENTS

Quark Dumplings

60 grams (2.2 oz) grana padano or parmesan cheese, in 2 cm (1 in) cubes, plus extra to serve
handful parsley, plus extra to serve
1 lemon, zest peeled in strips, plus extra to serve
500 grams (19 oz) quark
2 eggs
pinch nutmeg
40 grams (1.5 oz) cornflour
salt and pepper, to taste

Meat-and-Veg Dumplings

1 red onion, halved
1 garlic clove
80 grams (3 oz) stale bread, chopped
1 zucchini, roughly chopped
80 grams (3 oz) mushrooms
500 grams (17.6 oz) beef mince
1 egg
30 grams (1 oz) currants
1 tsp ground cumin
1/2 tsp ground cinnamon

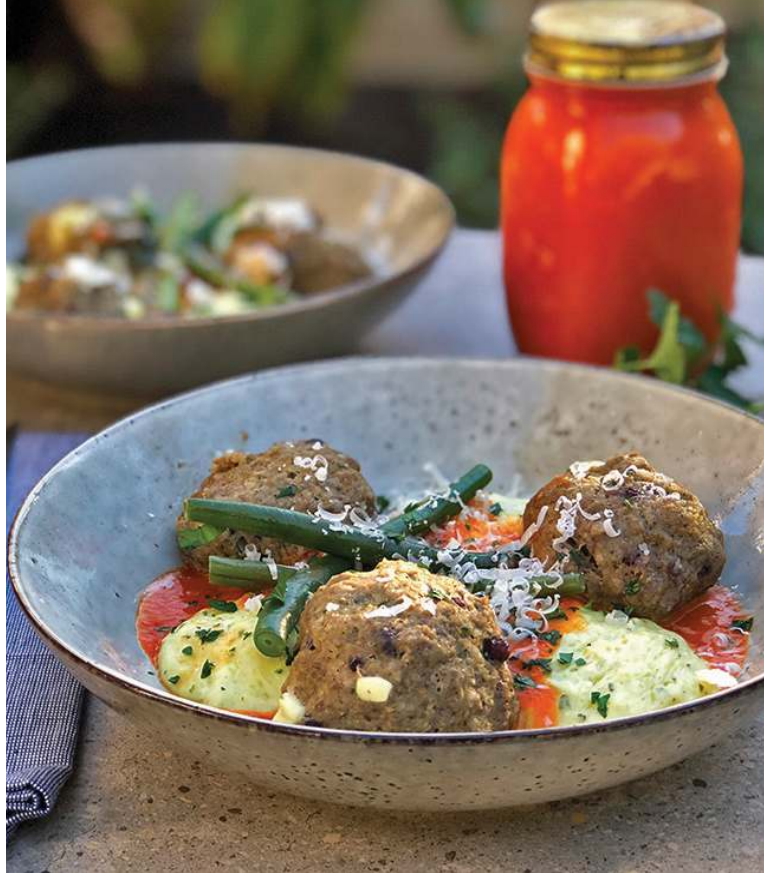


pinch chilli flakes or zaatar, optional
salt and pepper

100 grams (3.7 oz) mozzarella, cut into 0.5cm cubes
1 litre (35.2 oz) passata (or a mixture of passata and water)
200 grams (7 oz) green beans, or other vegetables of choice

METHOD

1. Place cheese, parsley and zest in mixing bowl and grate **8 sec/speed 7**.
2. Add quark, eggs, nutmeg, cornflour and salt and pepper. Mix **30 sec/speed 4.5**, or until mixed. Turn mixture into a bowl, flicking the last bits to the sides of the bowl with a quick **1 sec/Turbo**. There's no need to wash mixing bowl.
3. Place onion and garlic in mixing bowl and chop **1 sec/speed 7**.
4. Add bread, zucchini and mushrooms. Chop **8 sec/speed 7**. Scrape down.
5. Add beef, egg, currants and spices, including salt and pepper. Break up meat with spatula then mix **1 min/Rev/speed 3.5** or until well mixed. Scrape down, if necessary and mix for a further **5 sec/Rev/speed 3.5**. Turn mixture into a bowl. There's no need to wash mixing bowl.



...continued



Assembly

6. Place passata in mixing bowl and cook **15 min/Varoma/speed 2**.

7. While it's heating, form the double dumplings. Using wet hands, or wearing gloves, form quark mixture into dumplings approximately 30 grams (1 oz) and place in Varoma tray. Form meat mixture into balls approximately 40 grams (1.5 oz), enclosing a cube of mozzarella in each. Place in Varoma dish. You'll have mixture left over, which can be refrigerated for another time, or cooked in batches (see Tips). Set Varoma in place.

8. When time has elapsed, remove quark dumplings if cooked and springy. Add beans to steamer basket. Replace Varoma and cook Meat-and-Veg Dumplings and beans **10 min/Varoma/speed 2**.

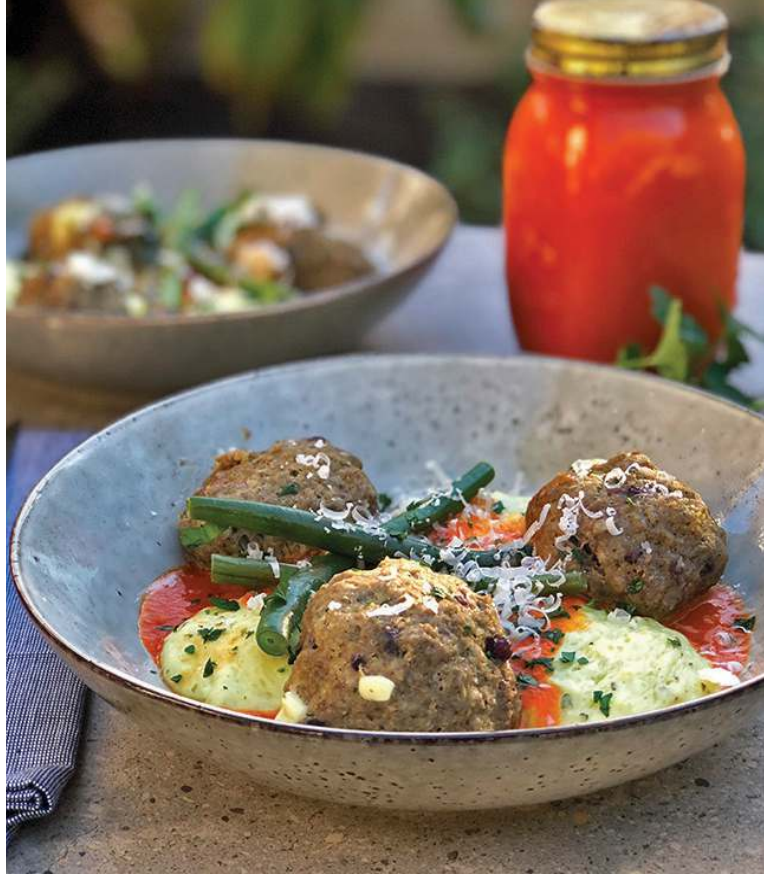
9. Serve double dumplings with a generous pour of passata, and scatter with chopped parsley, grated cheese and extra lemon zest, if desired.

Tips

- If cooking in batches, top mixing bowl up with more water or passata, if necessary.

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SHOPPING LIST:

- Grana padano or parmesan cheese (60 grams / 2.2 oz)
- Handful parsley
- Lemon (1)
- Quark (500 grams / 19 oz) or use firm cottage cheese or ricotta
- Eggs (3)
- Pinch nutmeg
- Cornflour (40 grams / 1.5 oz)
- Salt
- Pepper
- Red onion (1)
- Garlic clove (1)
- Stale bread (80 grams / 3 oz)
- Zucchini (1)
- Mushrooms (80 grams / 3 oz)
- Beef mince (500 grams / 17.6 oz)
- Currants (30 grams / 1 oz)
- Ground cumin (1 tsp)
- Ground cinnamon (½ tsp)
- Pinch chilli flakes or zaatar, optional
- Mozzarella (100 grams / 3.7 oz)
- Passata (1 litre)
- Green beans (200 grams / 7 oz) or other vegetables of choice