



*-Master Series Recipes-*

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Category: Side Dish  
Yield: 10 Portions

Semolina Dumplings

unsalted butter	1oz
cream cheese	8oz
semolina flour	2oz
a.p. flour	.75oz
eggs separated	5ea
heavy cream	2oz
mascarpone cheese	8oz

1. Cream butter and cream cheese till soft
2. Add flours, scrape sides of bowl with rubber spat.- incorporate
3. Add yolks 1 at a time, scraping sides of kitchen aid bowl with spat after each
4. Add cream slowly
5. Add mascarpone and mix or fold in till just blended
6. Whip whites to soft peaks and fold in
7. Season with S&P

- spray 4oz foil cups, pipe batter, tap down to avoid air pockets, cook at 180 steam in perforated-pans for 15 min or until set