



Posted on 2 December 2019

by Davina

Ciabatta Dumplings With Avocado, Amalfi Lemon And Chilli Dip



Ingredients

Dumplings dough:

250g bread (ciabatta or white loaf)

500ml milk

2tbsp chives, chopped

2tbsp dill, chopped

2tbsp parsley, chopped

2tbsp marjoram, chopped

½ clove of garlic, chopped

150g Grana Padano Riserva, grated

7 eggs

60g breadcrumbs

Tabasco, to taste

1l vegetable oil (to cook the dumplings in)

Avocado and chilli dip:

3 small avocados, peeled and chopped in to small c

A splash of Tabasco

1tsp mustard

1tsp Worcester Sauce

1 organic lemon (reserve the zest and then squeeze

½ a small red chilli de-seeded and chopped

Salt & pepper, to taste

To garnish:

Reserved zest of 1 lemon

1 tbsp Grana Padano Riserva, grated

Servings

6

Person

Preparation Time

30

min

Preparation

- 1 To make the dough, soak the bread in the milk and squeeze it to remove excess milk. Then put all the dumplings ingredients in a food processor and mix. Let the dough rest

for 10 minutes.

- 2 Then make 40 small balls of dough, and carefully put them in a pan of hot oil (160°) frying in batches of 10 until they are golden.
 - 3 For the dip, blend the avocado in a food processor with the tabasco, mustard, Worcester sauce, lemon juice, salt and pepper until creamy. Pour into a bowl then top with the chopped red chilli.
 - 4 Serve the dumplings garnished with grated Grana Padano Riserva and lemon zest with the avocado dip on the side
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